

WILLIAMS SELYEM



2009 Russian River Valley Pinot Noir

WINEMAKER COMMENTS

Over 90% of this wine is produced from grapes grown from our Estate Vineyards with a bit from our neighboring vineyards along Westside and Eastside roads. This classic Russian River Valley blend exhibits the aromas of wild blackberries, shiitake mushrooms, cola, caramel and smoky bacon. The affluent and jam-packed tannins lift the blackberry fruits and earthiness across your palate. The vibrant acidity is complemented by the velvety and fatty textures in the complex, drawn out finish.

—Winemaker Bob Cabral

THE VINEYARDS

The pinot noir for this blend was sourced from our Drake Estate Vineyard, the Bucher Vineyard, and our Williams Selyem Estate Vineyard.

HARVEST 2009

Following the hardships of the 2008 growing season, late winter and spring of 2009 were unseasonably warm with little precipitation. Bud break occurred early March and unlike 2008, frost was not a problem. Berry set was even, benefitting from ideal daytime temperatures around 70F-75F, despite early May rains. Some bunch-stem necrosis was evident on our vineyards, resulting in loss of yields.

The summer months were characterized by cooler than average weather, aided by morning fog, with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in intense flavor and aroma development, good acidity and phenolic development in tune with sugar accumulation. Warmer weather in late August ensured optimal ripeness culminating in harvest commencing in earnest by the Labor Day weekend. A warm September ensured that all Pinot Noir (Russian River, Sonoma Coast and Central Coast), Zinfandel and Chardonnay were picked before the mid-October rains that played havoc with later ripening varieties. Moderate yields delivered wines of exceptional color, flavors, and aromas with balanced acidity and tannins.

TECHNICAL NOTES

Barrel Description: 40% new, 30% 1 year old, 30% 2 year old

Barrel Aged: 10 months

pH: 3.56

TA: 0.72g/100ml

Alc: 14.1%

Released Spring 2011

\$46

