

WILLIAMS SELYEM



2009 Vista Verde Vineyard Pinot Noir

WINEMAKER COMMENTS

Intense aromas of ripe black cherries, violets, sandalwood, mocha, minerals and exotic spice were the first to appear in my glass. Newly planted clones have contributed to the richer tannins, mouthfeel and structure. I enjoyed the overall balance, better concentration and depth of fruit this wine has expanded into. Sweeter dark red fruits, hints of fresh spices and a long lingering finish help to complete this wine. The acidity will help it age for many years.

—Winemaker Bob Cabral

THE VINEYARD

Vista Verde Vineyard is located a couple miles southeast of Hollister, California, near the small town of Tres Pinos in San Benito County. This heavy limestone vineyard is separated into blocks that include clones such as Calera, Canada, and Pommard.

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: 65% new oak, 35% 1-year-old

Barrel Aged: 15 months

pH: 3.54

TA: 0.60g/100mL

Alc: 14.0%

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