

WILLIAMS SELYEM



2009 Westside Road Neighbors Pinot Noir

WINEMAKER COMMENTS

This wine is still one of my favorite blends to assemble and definitely a favorite to consume on a regular basis. It's always exciting to select barrels from vineyards like Rochioli, Bucher and our Estate to assemble bouquets of ripe blackberry jam, violets, plums, licorice, black truffle and toasty vanilla beans from our oak barrels. The palate flavors of blackberry/raspberry cobbler, cherry cola, cassis, smoked mushrooms and cinnamon coat your mouth with every sip and are very true to the individual lots that aid in the completeness of this assemblage. Ripe abundant tannins cut through the nicely balanced acidity that will make this vintage enjoyable for the next 8-10 years.

—Winemaker Bob Cabral

THE VINEYARDS

The pinot noir for this blend was sourced from neighboring vineyards along Westside Road: Allen, Bacigalupi, Bucher, Flax, Rochioli Riverblock, 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: 60% new, 40% 1-year old

Barrel Aged: 14 months

pH: 3.52

TA: 0.59g/100mL

Alc: 14.2%

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\$69

