

WILLIAMS SELYEM



2010 Sonoma Coast Pinot Noir

WINEMAKER COMMENTS

The wild raspberry, citrus blossom, rose petal and mocha nose exudes classic Sonoma Coast pinot noir. Your mouth will explode with flavors of wild berries, cranberries, toasted nut bread, white pepper, toffee and toasted marshmallow. Rich tannins and acidity balance out the ripe wild berry flavors, pomegranate and fresh herbs. The long sensual finish completes this wonderful experience. The majority of this blend is comprised of Dijon clones that perform extremely well on the Sonoma Coast.

—Winemaker Bob Cabral

THE VINEYARDS

The pinot noir for this blend was sourced primarily from the Peay Vineyard and our Drake Estate Vineyard.

HARVEST 2010

The 2010 vintage produced wines reflective of each individual vineyard site and appellation with concentrated aromas, rich fruit flavors, nicely balanced acidity and supple tannin structure. The hallmark of the 2010 vintage is one of extremes; between cool, early season temperatures and extreme late season heat, wines of tremendous character were made through careful attention to detail.

TECHNICAL NOTES

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

Barrel Aged: 11 months

pH: 3.56

TA: 0.71g/100ml

Alc: 14.1%

Released Spring 2012

\$49

