

# WILLIAMS SELYEM



## 2011 Weir Vineyard Pinot Noir

### WINEMAKER COMMENTS

The aromas of wild blackberries, forest floor, Asian spices and minerals direct the nose in this vintage. Concentrated flavors of cherries, blackberry cobbler, and anise are complimented by chewy grape tannins and soft, toasted oak on the finish. This is a focused wine with much more complexity than in the past. The Weir Vineyard seems to come into its own within 5-6 years.

—*Director of Winemaking Bob Cabral*

### THE VINEYARD

The Weir Vineyard is located near Yorkville in Mendocino County. Fifteen acres are planted on a south-facing slope of a steep old sheep ranch. The altitude is just under 1,000 feet, and the climate is classic warm days and cool nights. Weir Vineyard is planted with clones Romanee-Conti, Wadenswil 2A, and Rochioli. The vines are cane pruned with vertical shoot positioning, and plant density of 1,000 vines per acre.

### HARVEST 2011

The 2011 vintage was marked by another cool year that produced wines with tremendous purity and depth. Similar in many ways to 2010, without the extremes, it had very low yields and below average cooler weather. But, the growing season in 2011 was much more consistent with gentle warming days and very cold summer nights. As a consequence, the vintage produced wines with incredible purity, remarkable acid and tannin balance, while expressing the uniqueness of each individual site and region. The signature of this vintage is one where the wines have bright fruit qualities, sound acidities and elegant tannin profiles. It is truly a vintage worth seeking.

### TECHNICAL NOTES

Barrel Description: 64% new oak, 36% 1 year

Barrel Aged: 14 months

pH: 3.55

TA: 0.61g/100mL

Alc: 14.1%

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\$58

