

# 2011 Williams Selyem Estate Vineyard Pinot Noir

#### WINEMAKER COMMENTS

Having selected the clones and rootstocks for our Estate Vineyard has proved to be extremely rewarding. I had envisioned a multifaceted and ethereal wine that would be built to last, and I believe that is exactly what this wine represents. The aromas of wild raspberries and blackberries along with clove, cedar, Asian spice and cappuccino fill your glass. Rich, mouth-filling tannin coat your palate along with sweet berry flavors, sassafras, dried rose petals and minerals. There is a nice balance of acidity, complimented by rich oak tannins and a long, silky finish. I believe this will age 8-10 years and still gain in intensity and complexity.

—Director of Winemaking Bob Cabral

## THE VINEYARD

Our Williams Selyem Estate Vineyard (formerly known as Litton Estate) is nestled in the heart of the Russian River Valley, half a mile south of the winery on Westside Road. With an opportunity to plant to our exact specifications, we selected clones of Pommard, Swan, 777 Dijon, Mt. Eden (UCD 37) and 828 Dijon, and chose five different root stocks to match the soil types. The vines are positioned northeast to southwest to allow for even exposure to the summer sun.

## 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: 79% new oak, 21% 1 year

pH: 3.46

TA: 0.59g/100mL

Alc: 13.9%

Released Fall 2013

\$100

