

WILLIAMS SELYEM



2011 Precious Mountain Vineyard Pinot Noir

WINEMAKER COMMENTS

Always one of my favorite coastal sites. An intricate wine with aromas of wild raspberries, black cherry, violets, sage, cherry-cola and crème brûlée. On the palate, flavors of wild berry and exotic spices burst out with a nice balance of acidity. The rich tannins and long, mouthwatering finish complete this well-built wine. Give this one 4-6 years in the cellar for optimal experience.

—*Director of Winemaking Bob Cabral*

THE VINEYARD

Precious Mountain located in the Sonoma Coast appellation, sits atop the second mountain ridge in from the Pacific Coast, near Fort Ross. This is a very small vineyard planted on steep slopes at an altitude of 1,750 feet. At this altitude coastal breezes, not fog, are responsible for Precious Mountain's cool evenings and moderate daytime temperatures. The vineyard is dry farmed to produce intense flavors.

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: 62% new oak, 38% 1 year

Barrel Aged: 14 months

pH: 3.54

TA: 0.55g/100mL

Alc: 14.2%

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\$95

