

WILLIAMS SELYEM

SPRING 2014 RELEASE

Giving Thanks....

At the end of harvest we take a moment to pause and give thanks to all of our growers, employees and families at our annual Harvest Party. It's our own version of Thanksgiving and we always have many people to thank and appreciate. We are so grateful for the talented community that has developed over the years at Williams Selyem. Our accomplishments would not be possible without the contributions from this group.

During harvest, the production team works incredibly long hours for weeks at a time. The 2013 harvest was particularly compressed, as it started and ended a little earlier than normal.

That meant even longer hours and less time spent with our families. The first glass we raised at the Harvest Party was to toast this hardworking team. Director of Winemaking Bob Cabral, Winemaker Jeff Mangahas, Assistant Winemaker Patrick Bernard, and the entire production team had their hands full and did a wonderful job managing the immense pressure of a condensed harvest.



While we often talk about hand-made, artisanal wine, we rarely talk about how many people are involved in the winemaking process every day. In addition to Bob, Jeff and Patrick, we welcomed two new full-time employees: Enologist Jessica Gilmore (our third Jessica at the winery!) and Lab Technician William Hall. We also hosted 15 interns from around the world. They came from Australia, New Zealand, Canada, Chile and from all around the U.S. — all bright, hardworking, passionate wine lovers following their dreams and learning their trade. There is no way we could craft these superb wines without all of their help — a heartfelt thanks to all.

We also take the time to thank our community of growers. It takes great grapes to make great wine and we have some of the finest growers in the world. From icons like Joe Rochioli, to our newest growers, Charles and Diana Karren of Terra de Promissio, they all share a bond of growing some of the highest quality grapes possible. Each year we select one grower to honor at our Harvest Party and thank them for many years of a wonderful partnership. In 2013, we honored Helen and Charles Bacigalupi. Charles and Helen took up farming in 1964 and have sold their grapes to countless wineries over the last 50+ years. Most notably, they sourced Chardonnay grapes to the 1973 Chateau Montelena which won the Paris Tasting in 1976. However, you might recognize their name from the bottles of Zinfandel resting in your cellar. Self-taught farmers, the Bacigalupi's dedication to their craft has garnered the adoration of



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Important Dates

MARCH 9

Close of Release

LATE MARCH

Wines begin shipping
(weather permitting)

APRIL 25-27

Pickup Weekend Event
at Millbrook Winery in NY

MAY 2-4

Pickup Weekend Event at
Williams Selyem Estate Winery

MAY 5-18

Pickups by appointment at
Williams Selyem Estate Winery
(unclaimed wine will be
shipped on May 20,
weather permitting)

CONTACT US

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A Note

FROM JOHN AND KATHE DYSON

One of the principal reasons for the winery's sustained success is our world-class winemaking team, which has been ably led by Bob Cabral. After succeeding the legendary Burt Williams in 1998, Bob has made enormous contributions to the wines of Williams Selyem and we certainly understand his desire, after so many productive years, to move on to new and interesting challenges. We will miss him and wish him the best, and we are pleased to have his helping hand for the 2014 vintage. During this year please join us in wishing him the best in the future.



One of Bob's greatest accomplishments has been to help Williams Selyem evolve from a cult brand to a cherished institution recognized by leading journalists and collectors for its excellence in all aspects of the winemaking process. Over the years his accomplishments have been recognized with medals, ribbons,

citations and even a saddle. He crafted the first domestic Pinot Noir, happily from grapes that Bob and I planted on our Estate vineyard, to be awarded a perfect 100 point score by any major publication*. In 2011, Bob was honored with the Wine Star Award for Winemaker of the Year*, capping a great career with us.

2014 will be Bob Cabral's 17th and last vintage at Williams Selyem. We are very proud of the continuity and consistency in the quality of our wines, most notably our iconic Pinot Noirs from the Russian River Valley. Our motto has always been: Make the best wines from the best grapes from the best growers. That is the foundation upon which all great wines are made, and we have been blessed to be able to do so – and to enjoy your loyalty and support.

As we move into the future, our Winemaker for the past three years, Jeff Mangahas, and his team will continue that tradition using the exceptional grapes from our dedicated group of growers and our own vineyards in the Russian River Valley. Jeff Mangahas, like Bob Cabral, was Winemaker at Hartford Court in the Russian River Valley before coming to Williams Selyem. He has a distinguished background and many years of experience. He will be assisted by an experienced team which includes Assistant Winemaker Patrick Bernard, and Enologist Jessica Gilmore.

As Proprietors for the last 16 years, Kathe and I are often asked what it is like to own Williams Selyem. I always say that never in my life have I worked so hard to change nothing. I mean, of course, that we inherited a gem from Burt Williams and Ed Selyem and know it is our duty to maintain their high standards. That certainly will continue to be our focus in the years ahead.

Continuity is the essence of what we do at Williams Selyem. We are proud of our heritage. We recently celebrated the winery's 30th year. In this spirit of honoring our roots, we were pleased to welcome back Burt Williams as a special grower and introduce a vineyard-designated wine made from his Morning Dew Ranch in Mendocino County. We owe an enormous debt to Burt who started the Williams Selyem winemaking style.

With a remarkable roster of growers and a strong, seasoned winemaking team in place, we are confident that you will continue to enjoy the same outstanding wines from our acclaimed vineyards. If you have not yet visited our distinctive new winery, we hope you will soon. If you have, we look forward to welcoming you back!

* By the Wine Enthusiast Magazine

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colleagues and industry professionals alike, so much so that they were honored by the Healdsburg Library and Historical Museum at their 15th Annual Pioneer Award Dinner. Though Charles passed shortly after the Harvest Party in late October of 2013, his legacy will live on through his wife, Helen, his children, grandchildren, and of course his now famous vineyard. He will be missed.

Another important thank you is to Bob Cabral. 2014 will be Bob's final year at Williams Selyem and his accomplishments number far too many to list here. On

page 2 there is a note from John and Kathe Dyson which gives additional details about Bob's departure. As we've mentioned previously, Bob has been building and training the next generation of winemakers for



three years now, in preparation for his departure. He has been an integral part of Williams Selyem since 1998 and his impact will be felt for years, through the wines he's crafted, which will be released in the coming years, and the people he's trained to continue in his footsteps.

And our biggest thanks is reserved for you, our extended family of Williams Selyem customers. We are constantly amazed and humbled by your loyalty and passion for Williams Selyem. We are honored that our wine often has a place on your holiday table, at special occasions, or just on Tuesday night after a long

day. We have been thrilled to host many of you at the winery over the past year. We were delighted to have had an opportunity to thank you in person and share some wonderful library and winery-only wines with you. If you haven't visited us yet, please do in the coming year. Whether it's for a tour of the winery or at one of our pickup weekends, we love seeing old friends and meeting new ones.



Finally, we would be remiss if we did not mention and give thanks to Mother Nature for the last two amazing growing seasons. You'll hear more about the 2013 wines later in the year, but for now we'll focus on the wines from this release, which are the first from the phenomenal 2012 vintage. As you'll see in the harvest and tasting notes, we are extremely pleased with these wines. There are some similarities in the profile of the wines to the great 2007 vintage, as well as 2010. The 2012 wines are a little more concentrated than the 2011 vintage wines, maintaining the vibrancy and texture while

remaining at moderate alcohol levels. The 2012 growing season was moderate and even from the Central Coast to the Russian River and up to Mendocino, so the appellation wines are a true expression of the sites from which they are sourced. In this release you'll find the offering for the second vintage of Terra de Promissio Pinot Noir and Olivet Lane Chardonnay, along with one of our long-time favorites, the Olivet Lane Pinot Noir. And once again, thank you for all of your interest and support.

Cheers! From all of us at Williams Selyem



A Note

FROM BOB CABRAL

The 16 years since I joined Williams Selyem Winery have been the most exciting and personally rewarding experience imaginable. The opportunity and support of John Dyson, and the backing of our superb team have allowed the winery to develop an array of wines that are among the most coveted in the world of wines. The industry has changed immeasurably in the intervening years, and the growing demands on me and my family have been enormous. As a result, John and I have set a plan for my transition from full-time winemaker after this year. This will allow me to see more of my family, travel less and to enjoy a more tranquil lifestyle. I believe I have 20+ additional good vintages in me and look forward to those exciting new adventures in grape growing and winemaking. I am confident that Jeff and his winemaking staff will continue to produce brilliant and award-winning wines, and I want to thank all of you for your love and support during my tenure at this special place in the wine world. — Cheers, Bob



2012 Vintage

Simply put, the 2012 vintage was amazing in many respects. After the cool growing seasons of 2010 and 2011, which resulted in excellent quality but very low yields, Mother Nature was smiling on us in 2012 with superb growing conditions for a bountiful harvest. The exceptional weather during the spring allowed for moderate vegetative growth, superb flowering conditions and an above average fruit set — berries and clusters sized up beyond original expectations. 2012 was a vintage where ripe mature stems, seeds and skin tannins were achieved with harmoniously balanced natural acidity. Enveloped with pure intense aromas, juicy flavors and rich textures, these structured wines are clearly the result of a truly extraordinary vintage. A vintage like this, where everything comes together perfectly, is rare and will certainly be a vintage to enjoy for many years to come!

RUSSIAN RIVER VALLEY



2012 Russian River Valley
Pinot Noir \$52
RUSSIAN RIVER VALLEY 14.1% ALC.

Our 14-year-old Drake Estate Vineyard provides us with the majority of fruit for this flagship blend, which is crafted with primarily Pommard selections and then layered with Heritage clones like Swan, Mt. Eden, Martini and Wentz. The nuances of blackberries, ripe cherries, Italian plums, Shitake mushrooms and crème brûlée fill your glass. The opulent and rich tannins are emphasized by the dark berry fruits and complement the lengthy, velvety and unctuous finish. These focused dark fruits and cherry cola flavors truly highlight the unique terroir expressions of the Russian River Valley. Very age worthy.



2012 Westside Road Neighbors
Pinot Noir \$69
RUSSIAN RIVER VALLEY 13.8% ALC.

This wine is crafted from the finest growers along Westside Road – Allen, Bacigalupi, Bucher, Rochioli Riverblock and the Williams Selyem Estate. The brilliant, red color is simply captivating. Floral notes of red rose and crushed rocks permeate the nose. The glass fills with red fruit driven by notes of cranberry, fresh strawberries and raspberries. With some air, deeper pitched aromas of Morello cherry penetrate the alluring aromatic profile. The nutmeg and allspice give way to a mineral-like finish, which is complemented by subtle vanilla flavors. The vivacious acids and long rich finish balance out this wine for cellar longevity.



2012 Olivet Lane Vineyard
Pinot Noir \$75
RUSSIAN RIVER VALLEY 14.2% ALC.

For those of you who have been purchasing wines from us for over 15 years, this wine is like an old friend! This vineyard was planted in 1975 to a Martini selection of Pinot Noir that produces a classic Russian River Valley wine. The vibrant aromas fill your glass with cherries, raspberries, rose petal, fresh spices and white truffles. Your mouth will explode with a zesty raspberry and candied cherry flavors, accentuated by the taste of rich caramel, fresh cardamom, truffles and hints of lavender. Vibrant acidity helps this wine display an impressive clarity and energy on the long fruit-filled finish. The 2012 Olivet Lane Pinot Noir would pair extremely well with duck confit with lentils and pork belly.



2012 Unoaked Chardonnay \$39
RUSSIAN RIVER VALLEY 13.1% ALC.

This 100% stainless steel tank fermented wine comes from older vines within the Russian River Valley. The cold fermentation produces aromas of ripe peaches, white nectarines, citrus blossom and fresh baked bread. It is dry on the palate, with refreshing flavors of pear, white peach, mineral and Meyer lemon. The invigorating acidity and creamy textures provide this wine with the capacity to pair with a range of savory entrees or cheese appetizers. Wonderful now, but will get better in 2-3 years!



2012 Heintz Vineyard Chardonnay \$55

RUSSIAN RIVER VALLEY 14.5% ALC.

2012 is a classic Heintz Chardonnay through and through. Fresh pineapple, star fruit and guava mingle with Fuji and yellow apple notes. A wave of stone fruits give way to lively citrus notes and meld into aromas of baking spices. The Heintz Ranch is located high above the Russian River Valley near the town of Occidental and is planted in the prized Goldridge Sandy Loam soil. Grapes grown in this type of soil often have a distinctive soil-inflected chalkiness. The rich and creamy mouthfeel is accentuated by a soft minerality and mouthwatering finish.



2012 Olivet Lane Vineyard Chardonnay \$55

RUSSIAN RIVER VALLEY 14.6% ALC.

From older vines planted in 1975, this wine was fermented in 100% French oak (only 30% new) and aged for 13 months sur-lie. This wine displays aromas of ripe Asian pears, white nectarines, roasted hazelnuts, star jasmine and crème brûlée. Your palate is filled with flavors of ripe nectarine, pear, citrus zest, mineral and toasted vanilla beans. The texture is opulent, velvety and focused with a citrusy palate-cleansing finish. This wine shows wonderful clarity, persistence and refinement.



2012 Papera Vineyard Zinfandel \$55

RUSSIAN RIVER VALLEY 14.7% ALC.

The 2012 vintage was spectacular for growing Zinfandel in the Russian River Valley and this brooding wine is a wonderful example. Expansive aromas of wild raspberries, blackberry jam, fresh peppercorns and saffras fill the glass. Ripe, wild berry flavors along with exotic spices, espresso, fresh figs and toasty oak are interrupted by expansive tannins and juicy mouthwatering acidity. The vineyard was planted in 1934 by Carlo Papera and is over 95% Zinfandel, but our section includes some Carignane, Syrah, Alicante, Valdiguie and Petite Sirah. A truly remarkable Zinfandel that is enjoyable now or can be cellared for several more years.

CENTRAL COAST



2012 Central Coast Pinot Noir \$39

CENTRAL COAST 13.6% ALC.

This wine has a fresh, perfumed nose of spice, floral components and dark cherries. As it opens up in the glass, there is a bright, red fruit nose with a hint of earth, nutmeg, fennel and toffee, which are characteristic of this vineyard site. Luscious flavors of dark cherries, strawberry, saffras, violets and caramel give way to poised acidity. Elements of cedar, baking spices and vanilla add to the complexity. The rich, textural mouthfeel helps to carry the fat, plump tannins that follow long through into the finish.

SONOMA COAST



2012 Sonoma Coast Pinot Noir \$52

SONOMA COAST 13.9% ALC.

The wild raspberries, Asian spice, green tea and a mocha nose convey the classic Sonoma Coast Pinot characteristics. Your mouth will explode with flavors of ripe wild berries, cranberries, toasted marshmallow, graham cracker, toffee and white pepper. Rich tannins and acidity balance out the ripe wild berry flavors, citrus peel and fresh herbs. The long, rich mouthfeel finish this fantastic textural experience.



2012 Terra de Promissio Vineyard Pinot Noir \$55

SONOMA COAST 13.9% ALC.

This wine has an expressive bouquet of cherry pie, raspberries, fennel, Asian spices and truffles. The heavier clay/loam soils add a textural component to the velvety tannins and rich flavors of wild raspberries, Bing cherries, cola, mushrooms and mocha coffee. This is a very sexy Pinot with lush textures and vibrant acidity — our second offering from this cool site in the Petaluma Wind Gap region of the Sonoma Coast appellation. The acid frames this wine brilliantly and gives it a tremendous amount of focus. This is a wine that will improve nicely in the cellar for 5+ years.

SONOMA COUNTY



2012 Sonoma County Pinot Noir \$39

SONOMA COUNTY 13.7% ALC.

Pungent aromas of raspberry, cherry jam, Asian spice, rose petal and anise open up instantly in the glass. This rich-bodied wine shows true Pinot flavors of wild raspberries, cherries, root beer, licorice and Morel mushrooms. An amalgam of younger vineyards from the Russian River Valley and Sonoma Coast, primarily Pommard and Dijon clones, this wine shows the true diversity of Sonoma County. The long, textural finish closes with a kiss of cherry fruit and mouthwatering acidity.

Ordering

- Online ordering is strongly encouraged! To access your allocation through the website, log in with the User ID and encrypted Password printed on your order form.
- Orders are filled on a first come, first served basis. Allocations are not guaranteed; they represent the number of bottles available to you until the wine sells out (which is often before the last day to order). Please place your order as soon as possible for best order fulfillment.
- For bottles beyond your allocation, please use the Wish List column. These requests will be filled, if possible, during the latter part of the release. You do not need to include payment for wish list wines; we will charge or invoice your account later if the request is filled.
- While online ordering is strongly encouraged, you may fax your completed order form to (707) 431-4862. If paying by check, please send via mail to 7227 Westside Rd, Healdsburg CA 95448
- Order confirmations will be sent via email. Please verify your address!
- Faxed or mailed orders submitted without written payment will not be filled; phone and email orders are not accepted.

Shipping

- Wines will begin shipping in late March, weather permitting.
- Some states do not permit direct wine shipments, or they may limit the amount of wine we can ship to you. Please see the back of your order form for more details and shipping/handling fees.
- We require a shipping address where there is someone over 21 years of age available to sign for the package during regular business hours. Business addresses are strongly encouraged.

Wine Pickup

CALIFORNIA

- If you intend to pick up your wine at Williams Selyem Winery, select the “CA Pickup” option on your order.
- Our Spring 2014 Pickup Weekend will be Friday, Saturday, and Sunday, May 2, 3 & 4, from 10:00 AM to 4:00 PM, at 7227 Westside Road, Healdsburg, CA 95448
- Winery pickups are available at Williams Selyem from May 5 -18 between 10:00 AM and 3:00 PM. Please call or email at least one day in advance to schedule a pick-up date: (707) 433-6425 or contact@williamsselyem.com
- Orders not picked up by Sunday, May 18 will be shipped at the customer’s expense to the billing address on file on Tuesday, May 20.
- If you would like All Ways Cool (707) 545-7450 or 55 Degrees (707) 963-5513, or Fitch Mountain* (707) 433-1247 to receive the order on your behalf, you must establish an account and coordinate shipment with that company directly. (*No account required, only prior arrangements with Fitch Mountain needed)

NEW YORK

- If you intend to pick up your wine at Millbrook Winery, select the “NY Pickup” option on your order.
- Spring Pickup Weekend at Millbrook Winery will be April 25-27.
- Daily winery pickups are available April 25-May 31 between 12:00 PM and 5:00 PM, no appointment necessary. 26 Wing Road, Millbrook, NY 12545, (845) 662-WINE ext. 21, millbrookwinery@millwine.com, www.millbrookwine.com.