

# WILLIAMS SELYEM



## 2016 Olivet Lane Vineyard Pinot Noir

### WINEMAKER COMMENTS

Black cherry and musky herbs dominate the nose of this wine which comes from an old-vine Pinot Noir planting. A bouquet of violets softens the edges of the aromatics, while savory elements of anise and celery seed add another level of complexity to this dynamic wine. Enticing and comforting aromas of sweet cherry and fresh baked pie crust further add interest to the nose. The flavors are equally as exciting with notes of dark cherry and plum, and zesty acidity. Polished and seamless, the black tea-like tannins are wrapped up in a sappiness that exudes power and elegance at the same time. A streak of minerals in the middle palate gives way to a black cherry pit sensation on the finish.

### THE VINEYARD

Located on the western benchlands of the Santa Rosa Plain, the Olivet Lane Vineyard is one of the oldest vineyards in the Russian River Valley. It was planted in 1975 by the Pellegrini family to Chardonnay and Pinot Noir vines exclusively.

### HARVEST 2016

The 2016 vintage was an excellent growing season, and started out as the previous four vintages; with a warm and dry winter. The main difference in 2016 was cooler temperatures in late February, and increasing rain totals in March that helped slow down vegetative growth. The net result was a slightly longer vegetative cycle, a slower grape maturation cycle, and therefore a later harvest compared to 2015. These events allowed for perfect maturation of the grape tannins and flavor development. Harvest started with pleasant weather on August 10 in the Middle Reach Neighborhood vineyards (Westside Road). Weather in late August cooled, and by early September temperatures warmed up and dry conditions prevailed. The result was our core harvest was completed under ideal conditions by end of September. Overall, the wines from the 2016 vintage exhibit wonderfully polished tannins due to long and slow grape maturation on the vine.

### TECHNICAL NOTES

Barrel Description: 64% new, 36% 1 yr.

Barrel Aged: 15 months

pH: 3.61

TA: 0.55g/100mL

Alc: 14.2%

Released Spring 2018

\$78

