

WILLIAMS SELYEM



2016 Sonoma Coast Pinot Noir

WINEMAKER COMMENTS

The 2016 Sonoma Coast highlights the wild side of Pinot Noir. This wine evokes the smells of walking a trail on the coast through a redwood forest. Notes of dried herbs and sous bois mix with wild berry fruits and cedar. The aromas are further complexed with dried citrus peel, clove, and allspice. The palate typifies the coastal tannin profile, with robust finishes of citrus peel and gravelly stone. The structured and mineral-driven palate exudes flavors of cherry pit, flowers, and coffee.

THE VINEYARDS

The Pinot Noir for this blend was sourced from the Terra de Promissio Vineyard, the Precious Mountain Vineyard, and our Drake Estate Vineyard.

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: 45% new, 55% 1 yr.

Barrel Aged: 11 months

pH: 3.56

TA: 0.60g/100mL

Alc: 13.9%

Released Spring 2018

\$55

