

WILLIAMS SELYEM



2016 Terra de Promissio Vineyard Pinot Noir

WINEMAKER COMMENTS

Planted in 2002 to cool climate Pinot Noir clones, Terra de Promissio continues to impress. Always a fragrant wine, the 2016 offering exudes aromas of dark berries and flowers, with a hint of kirsch and Lambert cherry. Cheerful on the nose, the fruitiness is matched with bright tones of mandarin orange and cedar. In addition, tobacco and soil-inflected notes add underlying depth. Broad and silky in the mouth, this wine delivers balanced tannin, acid, and fruit, and seems almost spherical on the tongue. Flavors of plum and citrus are backed by a tea-like tannin profile, and a delicate mineral lift. Within this wine is a fascinating interplay of earth and fruit, which should allow for a variety of food pairings.

THE VINEYARD

"The Land of Promise" is family owned and operated by husband and wife team Charles and Diana Karren. The Karrens bought a 50 acre dairy ranch in 1999 and planted over 33,000 Pinot Noir vines on 32 acres in 2002. Terra de Promissio had its first harvest in 2005.

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: 59% new, 41% 1yr.

Barrel Aged: 15 months

pH: 3.50

TA: 0.60g/100mL

Alc: 13.6%

Released Spring 2018

\$58

