WILLIAMS SELYEM

2017 Olivet Lane Vineyard Pinot Noir

WINEMAKER COMMENTS

In the glass, the vibrant red color immediately evokes images of red fruits and roses. Notes of vanilla mix with bergamot and complement the red cherry and raspberry aromas, while deep base notes of saddle leather belie the fruit and further add complexity. Hints of fresh herbs round out the kaleidoscope of aromas. The red fruit character comes through on the tongue and is framed with notes of Earl Grey tea. The palate has a sense of harmony with a great acid-to-tannin balance which makes the wine very approachable in its youth. The older vines in the Olivet Lane vineyard have a polished texture that allows for early consumption. However, make no mistake that this wine can benefit from several years of aging.

THE VINEYARD

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

HARVEST 2017

It was an auspicious start to the 2017 growing season with steady rain followed by dry spells which allowed for the soil profile to fill up progressively. The waterworks kicked into high gear in January and as the soil dried up, temperatures moderated, and bud break ensued by mid-March. Steady rain through the vegetative cycle was balanced with days of brilliant sunshine which helped to grow green, healthy plants. The weather was very fine in May for the flowering period and ideal for the fruit set. As the season progressed, there were periods of heat that occurred with some regularity. With plenty of water in the soil profile, the plants did not stress too much and physiological maturity continued at an accelerated pace. In 2017, the harvest timeframe was compressed and many of the vineyards were ready in a short period of time. The process was nearly complete by the time the intense Labor Day heat wave hit and, thankfully, had concluded before the devastating wildfires in October. The resulting wines show a refinement to the tannin structure which will allow for early consumption but will age gracefully with mid-term cellaring. Through and through, 2017 is an excellent vintage.

TECHNICAL NOTES

Barrel Description: 66% new, 34% 1 yr. Barrel Aged: 14 months pH: 3.36 TA: 0.62g/100mL Alc: 13.9% Released Spring 2019 \$78



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