

WILLIAMS SELYEM



2017 Sonoma Coast Pinot Noir

WINEMAKER COMMENTS

Dark cherry aromas and notes of pomegranate are evident at first nosing. Beneath the primary fruit character are hints of smoky herbs, dried citrus peel, and wood spices. Very dense on the palate, the wine offers robust tannins and a sense of opulence. Dark cherry and pomegranate are echoed in the flavors with a subtle lift of citrus peel in the middle palate while the wine finishes with wonderful hints of Brazilian coffee.

THE VINEYARDS

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

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: 44% new, 56% 1 yr.

Barrel Aged: 10 months

pH: 3.54

TA: 0.62g/100mL

Alc: 14.2%

Released Spring 2019

\$55

