

WILLIAMS SELYEM



2017 Allen Vineyard Pinot Noir

WINEMAKER NOTES

When poured, the classic Allen nose of perfume emanates from the glass. Notes of mountain strawberry and black cherry mix with delicate aromas of dried herbs and savory elements. Hints of sandalwood further add complexity to this benchmark Pinot Noir. Flavors of strawberry and cherry stain the palate, while the refined structure, for which Allen is well-known, gently flows through the palate. Hints of Earl Grey tea combine with a gravelly texture on the sublime finish.

THE VINEYARD

The Allen Vineyard surrounds our winemaking facility. This Russian River Valley hillside vineyard was planted in the early 1970s, and produces low yields of exceptional quality Pinot Noir.

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, 45% 1 yr., 11% 2 yr.

Barrel Aged: 16 months

pH: 3.63

TA: 0.59g/100mL

Alc: 13.5%

Release Fall 2019

\$85

