

WILLIAMS SELYEM



2017 Coastlands Vineyard Pinot Noir

WINEMAKER NOTES

The dark color owes to the small berries which are typical at Coastlands. The aromas are intriguing, with notes of wild berry, tree bark, sous bois, and cigar box. The nose is reminiscent of a walk through the nearby Grove of Old Trees, located on the Sonoma Coast. For all its concentration and savory qualities there is a zest that keeps the wine full of energy. Berry notes mix with citrus and black tea to create a kaleidoscope of sensations. The wine finishes with citrus peel and hints of minerals. This would be a great pairing with a tea-smoked duck leg and a side of savory berry compote.

THE VINEYARD

Coastlands Vineyard is located at an elevation of 1,150 feet on a mountain ridge above the Pacific Ocean, four miles from Occidental. At this elevation coastal breezes, not fog, are responsible for Coastlands Vineyard's cool evenings and moderate daytime temperatures.

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: 65% new, 35% 1 yr.

Barrel Aged: 16 months

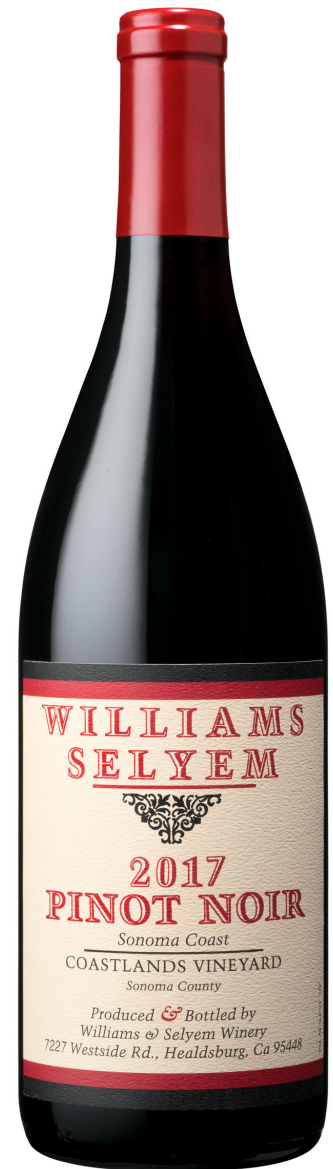
pH: 3.43

TA: 0.71g/100mL

Alc: 13.3%

Released Fall 2019

\$85



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