

# WILLIAMS SELYEM



## 2017 Ferrington Vineyard Pinot Noir

### WINEMAKER NOTES

Deep in color, the 2017 Ferrington offers a sense of mystery. The aromatics showcase concentrated red fruits, dried flowers, and a punch of zest. With aeration, savory notes of fennel and thyme emerge. The large clonal diversity of Pinot Noir planted at Ferrington yields multilayered, complex wines. Red fruit and acidity offer juiciness and focus to this wonderfully balanced wine and subtle hints of bergamot tea are found on the finish.

### THE VINEYARD

Ferrington Vineyard is located in Mendocino County's Anderson Valley. The 70 acres of rich valley floor were planted with clones brought back from Burgundy. Six clones of Pinot Noir, including Pommard (UCD4), 115, 777, 667, 943 and Romanee-Conti selection, comprise about 27 acres of this 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: 64% new, 36% 1 yr.

Barrel Aged: 16 months

pH: 3.44

TA: 0.60g/100mL

Alc: 14.1%

Released Fall 2019

\$65

