

2017 Foss Vineyard Pinot Noir

WINEMAKER NOTES

Situated on the warmer east side of Eastside Road, the Foss is chock full of black cherry and berry notes. Brooding and dense, the black fruit aromas prevail but never go too far, as hints of citrus keep the nose lively and add complexity. Generous across the palate, the wine offers a slightly lower acid impression, but the tannins are full-bodied. Both earthy and berry inflected, the wine offers great texture and broad appeal.

THE VINEYARD

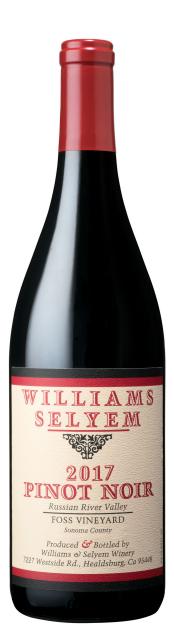
The Foss Vineyard sits above Eastside Road in the Middle Reach region of the Russian River Valley. With a fine, clay loam soil type and a temperate microclimate, this site is extremely well drained and therefore an excellent site for Pinot Noir. Planted to Pommard, Swan, and Mt. Eden, together they offer a rich and complex palette to draw from in blending this incredibly rich and complex wine.

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: 3.58 TA: 0.58g/100mL Alc: 13.8% Released Fall 2019 \$65



7227 Westside Road, Healdsburg, CA 95448 www.williamsselyem.com Phone: (707)433-6425 Fax: (707)431-4862 Email: contact@williamsselyem.com