

WILLIAMS SELYEM



2007 Coastlands Vineyard Pinot Noir

WINEMAKER COMMENTS

Aromas of wild blackberries, cassis, cola and truffles fill your nose at once. Concentrated flavors of wild raspberries, Asian spice, espresso, cardamom and forest floor develop throughout the broad mouth feel. Extracted rich grape tannins are felt across your palate but carry nicely through with racy acidity in the finish.

— Winemaker Bob Cabral

THE VINEYARD

Coastlands Vineyard is located at an altitude of 1,150 feet, on a mountain ridge above the Pacific Ocean, four miles from Occidental. At this altitude, coastal breezes, not fog, are responsible for Coastlands Vineyard's cool evenings and moderate daytime temperatures. The 15-acre vineyard was first planted in 1989, and consists of more than a dozen different clones, including Martini 13 & 15, Pommard and several Dijon Clones.

HARVEST 2007

The 2007 vintage has produced wines of extremely high quality, wines that are each brilliant expressions of their sites. The growing season was distinguished by its evenness with a cool finish. The summer months were characterized by warm, sunny, near-perfect weather with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in very uniform ripening and optimal development of intense varietal flavors, aromas and expression. The wines of 2007 convey their unique characters in a manner more vivid, precise and evocative than we have come to anticipate. In a decade of exceptional vintages, this one really stands above all others.

TECHNICAL NOTES

Barrel Description: 71% new oak, 29% 1-year-old

Barrel Aged: 16 months

pH: 3.34

TA: 0.70g/100mL

Alc: 14.3%

Released Fall 2009

\$69

