

WILLIAMS SELYEM



2006 Peay Vineyard Pinot Noir

WINEMAKER COMMENTS

From one of my favorite Coastal sites, this wine's aromas of ripe blackberry, blueberry, violets and mocha fill your nose. Ripe, silky tannins fill your mouth and finish with flavors of wild berry pie, cranberry, Asian spice and mineral. This is one of the more feminine and sexier wines from the Sonoma Coast in 2006.

—Winemaker Bob Cabral

THE VINEYARD

Grapes for Williams Selyem wines are grown in three different areas of the Peay Vineyard. The areas are named after the Pinot Noir clone planted: New 777, New Calera and New Pommard. The Peay Vineyard is a no-till vineyard.

HARVEST 2006

The 2006 grape growing season was characterized by weather extremes. The unusually cool and wet weather of the early spring caused a late start to the 2006 Harvest. Challenged by the prolonged and excessive July heat spikes followed by more moisture, the vines required attentive care. Cool coastal weather returned in August, mitigating the effect of the hot summer and permitting a long hang time for optimal fruit maturity and a controlled pace for ideal picking. Grape clusters were unusually large, resulting in a generous crop load.

Winemaking for the vintage was focused on meticulous fruit sorting and concentrating flavors, resulting in wines of fullness and length. Our Pinot noirs across growing regions have fruitiness of intensity and purity; our Russian River Zinfandels are ripe and typically powerful; our Russian River Chardonnays are particularly aromatic and finely structured.

TECHNICAL NOTES

Barrel Description: 72% new, 28% 1-year-old

Barrel Aged: 15 months

pH: 3.44

TA: 0.62g/100mL

Alc: 14.2%

Released Fall 2008

\$54

