

WILLIAMS SELYEM



2007 Peay Vineyard Pinot Noir

WINEMAKER COMMENTS

The balanced crop on this vineyard in 2007 concentrated the rich tannins, filling your mouth with flavors of wild berries, cranberry, Valrhona chocolate, sweet spices and mineral. Very concentrated aromas of wild raspberry, black cherries, fresh fennel, roasted cacao beans and espresso fill your glass. One of the most expressive, yet youthful wines that will develop with time.

—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 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: 65% new oak, 35% 1-year-old

Barrel Aged: 16 months

pH: 3.45

TA: 0.64g/100mL

Alc: 14.3%

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\$54

