

# WILLIAMS SELYEM



## 2005 Sonoma Coast Pinot Noir

### WINEMAKER COMMENTS

The wild raspberry, citrus blossom, rose petal, cardamom and mocha nose exudes classic Sonoma Coast pinot noir. Your mouth will explode with flavors of wild berries, cranberries, toasted nut bread, white pepper, toffee and toasted marshmallow. Rich tannins and acidity balance out the ripe wild berry flavors, pomegranate, fresh herbs and spices. The long sensual finish completes this wonderful experience.

—Winemaker Bob Cabral

### THE VINEYARDS

The pinot noir for this blend was sourced from our Drake Estate Vineyard, the Peay Vineyard, the Coastlands Vineyard, and the Hirsch Vineyard.

### HARVEST 2005

Following a labor-intensive growing season due to early spring rains, a cool summer and mild fall weather extended the ripening season in 2005. This long, slow maturation period permitted flavors and color to develop to high levels, and the absence of weather threats or temperature extremes allowed fruit to be picked at optimum ripeness. Vineyards unaffected by bloom failure, particularly Pinot noir and Chardonnay in Russian River Valley, enjoyed a bountiful crop. The fruit quality was extremely high, contributing to balanced and elegant wines with concentrated flavors and intense color.

### TECHNICAL NOTES

Barrel Description: Medium-plus toast Francois Frères, Tronçais

□ 36% new, 36% 1 year old, 29% 2 year old

Barrel Aged: 10 months

pH: 3.55

TA: 0.60g/100ml

Alc: 13.9%

Released Spring 2007

\$39

