

# WILLIAMS SELYEM



## 2007 Weir Vineyard Pinot Noir

### WINEMAKER COMMENTS

Aromas of ripe Bing cherries, sweet herbs, rose water, earth and minerals dominate the bouquet entirely in this vintage. Concentrated flavors of cherries, strawberry, and cola are complemented by the rich, extracted grape and oak tannin in the finish. The 2007 is much more complex than past vintages. As this vineyard continues to mature, it is finally showing its true expression of the unique terroir of the site.

— Winemaker Bob Cabral

### THE VINEYARD

The Weir Vineyard is located near Yorkville in Mendocino County. Fifteen acres are planted on a south-facing slope of a steep old sheep ranch. The altitude is just under 1,000 feet, and the climate is classic warm days and cool nights. Weir Vineyard is planted with clones Romanee-Conti, Wadenswil 2A, and Rochioli. The vines are cane pruned with vertical shoot positioning, and plant density of 1,000 vines per acre.

### 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: 60% new oak, 40% 1-year-old

Barrel Aged: 15 months

pH: 3.51

TA: 0.59g/100mL

Alc: 14.3%

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\$56

