

WILLIAMS SELYEM



2018 Terra de Promissio Vineyard Pinot Noir

WINEMAKER COMMENTS

The beautiful color immediately draws in the senses and the nose certainly does not disappoint. Pinot Noir typically has a perfume-like quality and Terra de Promissio typifies that. A knockout nose of carnation, red cherry, and dried strawberry combine with citrus peel, while a touch of dried herbs add another layer of complexity. On the palate, the wine is layered with berry fruits and creates a wonderful texture that is round and seamless. The acidity is harmonized with supple tannins to give perfect balance along with a hint of earthiness on the finish.

THE VINEYARD

“The Land of Promise” is family owned and operated by husband and wife team Charles and Diana Karren. The Karren’s bought a 50 acre dairy ranch in 1999 and planted over 33,000 Pinot Noir vines on 32 acres in 2002. Terra de Promissio had its first harvest in 2005.

HARVEST 2018

The winter months were very dry with unseasonably warm weather in the early part of the season. By mid-February the rains had returned; nearly doubling the total rainfall and staving off early budbreak. The much-needed rains continued through March resulting in budbreak for the larger part of Westside Road by month-end. The remainder of the spring saw additional rainfall with spates of warm weather interspersed. The plants responded well under these near-perfect vegetative cycle conditions. Flowering commenced in June under ideal temperatures. Subsequently, below-average temperatures ensued for a week and a half which extended the bloom schedule. The net effect of the cooling trend created a looser cluster and some millerandage or “hens and chicks,” a highly desirable trait for many reasons including better phenolic development and better air flow through the cluster to prevent mold. Heading into the season, crop loads were near-historic averages with great vine balance. Harvest started on the 16th of August under ideal conditions with moderate, consistent temperatures. Vintage highlights include site specificity and elegance, while displaying concentration and balance—another great Williams Selyem year in the making.

TECHNICAL NOTES

Barrel Description: 61% new, 39% 1yr.

Barrel Aged: 14 months

pH: 3.62

TA: 0.57g/100mL

Alc: 13.9%

Released Spring 2020

\$65

