

WILLIAMS SELYEM



2018 Coastlands Vineyard Pinot Noir

WINEMAKER NOTES

This vineyard is always producing showstoppers and the 2018 vintage is no exception. On the nose, berry fruits mix with pomegranate and blueberry notes, and a hint of citrus keeps the aromas lively and vibrant. Deeper more brooding notes of tree bark and a sous bois character add bass notes and layers to the exotic aromas. The flavors mimic the nose with flavors of a berry basket, along with forest floor elements. Vibrant acidity keeps the palate fresh, while the extract and robust tannin saturate the palate. Overlooking the Pacific Ocean, high above the community of Occidental, the vines struggle to ripen the small clusters and thus creates a wine of intensity and singularity.

THE VINEYARD

Coastlands Vineyard is located at an elevation of 1,150 feet on a mountain ridge above the Pacific Ocean, four miles from Occidental. At this elevation coastal breezes, not fog, are responsible for Coastlands Vineyard's cool evenings and moderate daytime temperatures.

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: 66% new, 34% 1 yr.

Barrel Aged: 16 months

pH: 3.55

TA: 0.67g/100mL

Alc: 13.5%

Released Fall 2020

\$85

