

WILLIAMS SELYEM



2018 Williams Selyem Estate Vineyard Pinot Noir

WINEMAKER NOTES

The vivid red color connotes an aroma of vibrant red fruits, which is varied with a perfume of dried flowers and wood spices. A subtle, earthy beetroot element belies the fruit notes and adds complexity, typical of Pinot Noir. With aeration, the wine reveals layer upon layer of fruit, spice, and minerals. The palate is equally exciting, with berry fruits mixing with red fruits. The texture is lithe, owing to perfect ratio of extract to acidity. The mid-palate is highlighted by minerals and an oyster shell sensation, a standard for the Estate, and drives from the back all the way to the finish. While certainly delicious today, this wine will benefit from a few years in the cellar.

THE VINEYARD

Our Williams Selyem Estate Vineyard is nestled in the heart of the Russian River Valley on Westside Road. With an opportunity to plant to our exact specifications, we selected clones of Pommard, Swan, Calera, and Mt. Eden (UCD 37). The vines are positioned northeast to southwest to allow for even exposure to the summer sun.

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: 65% new, 35% 1 yr.

Barrel Aged: 16 months

pH: 3.38

TA: 0.64g/100mL

Alc: 13.3%

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\$110

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