



## 2018 Lewis MacGregor Estate Vineyard Pinot Noir

### WINEMAKER NOTES

This vineyard enjoys wonderful exposure on the top of the hills of Eastside Road and is always one of our first vineyards to pick. In the glass, a perfume of dried rose petals and crunchy red fruits abound. With some air, notes of dark berries, star anise, and dried herbs emerge along with a mineral impression. The tannins have a tea-like complexion and the finish showcases notes of citrus peel. Precision is the best word to describe this Pinot Noir, as it shows great acidity on the palate which is well buffered with a sappy fruit character.

### THE VINEYARD

The Lewis MacGregor Estate Vineyard is nestled in on the ridgeline between Eastside Road and Starr Road and has a wonderfully well drained sandy loam soil with interspersed stream gravel. Named in honor of John Dyson's grandfather, the vineyard has a moderate micro-climate and is perfectly suited to Pinot Noir and Chardonnay to yield wines with character and verve.

### 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: 62% new, 38% 1 yr.

Barrel Aged: 16 months

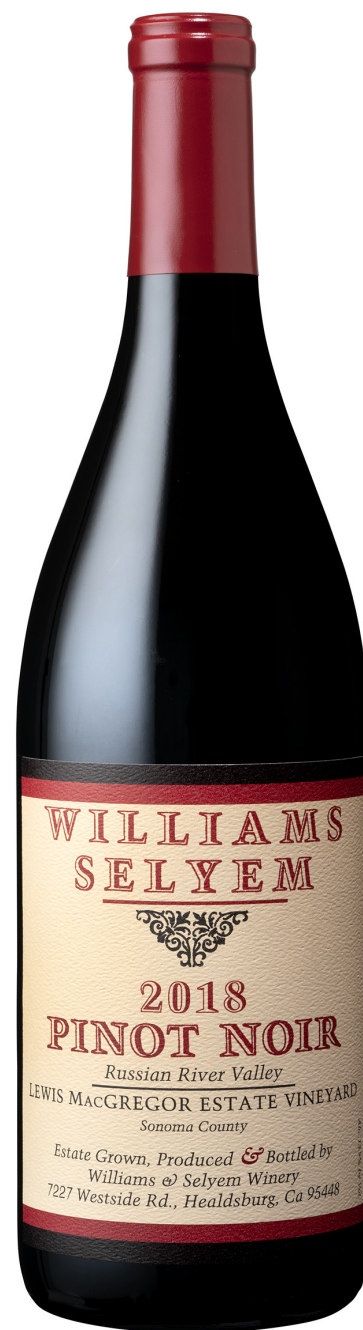
pH: 3.48

TA: 0.61g/100mL

Alc: 13.9%

Released Fall 2020

\$85



7227 Westside Road, Healdsburg, CA 95448 [www.williamsselyem.com](http://www.williamsselyem.com)  
Phone: (707)433-6425 Fax: (707)431-4862 Email: [contact@williamsselyem.com](mailto:contact@williamsselyem.com)