

WILLIAMS SELYEM



2018 Rochioli Riverblock Vineyard Pinot Noir

WINEMAKER NOTES

The importance of this site cannot be overstated, and rightfully so. The Rochioli Vineyard enjoys one of the best microclimates in the Middle Reach, with the confluence of warmth and coolness at the banks of the Russian River. The net effect is a long, slow maturation of the fruit that yields a kaleidoscope of fruit notes along with other earthy aromas. There is excellent power on the palate and the wine showcases depth and size without ever being heavy.

THE VINEYARD

The Rochioli Riverblock Vineyard is located six miles southwest of the town of Healdsburg, banking the Russian River. Fog-cooled evenings and moderately warm daytime temperatures make the Russian River Valley region ideal for growing Chardonnay and Pinot Noir grapes.

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: 70% new, 30% 1 yr.

Barrel Aged: 16 months

pH: 3.64

TA: 0.59g/100mL

Alc: 14.2%

Released Fall 2020

\$85

