

WILLIAMS SELYEM



2019 Coastlands Vineyard Pinot Noir

WINEMAKER NOTES

Unmistakable in its singularity, the aromas of the blue and black fruits are perfectly complemented with hints of the forest. Nestled in and amongst redwoods along the Sonoma Coast, there is a true sense of place in the DNA of this wine. Hints of cedar and Asian spices complete the panoramic profile. Palate-staining with dark fruits, cedar and hints of coffee, the texture is outstanding and has a persistent cling all the way to the finish.

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 2019

The 2019 growing season started with ample rainfall in the winter months and finished well above average. Wet soil and cool temperatures conspired to delay bud break nearly two weeks later than historical average. Moderate to slightly above average temperatures ensued and the vegetative cycle caught up. Flowering started under ideal conditions but a late May rain event delayed flowering for a week. This had some impact and created some shatter and smaller clusters. These smaller clusters are desirable because they are looser and the smaller the berry, the higher the tendency to yield concentrated and flavorful wines. The remainder of the growing season was largely uneventful. August was largely fog-free, so the nights were warmer and the days sunnier which tended to move photosynthesis and maturation along more quickly. The harvest schedule was mostly routine and rather leisurely with grapes arriving to the winery in pristine condition. The 2019 wines are impressive with excellent color, depth, and precision of site. The polish of the tannins and softer acid profiles will offer early appeal but can certainly hold on for years.

TECHNICAL NOTES

Barrel Description: 64% new, 36% 1 yr.

Barrel Aged: 16 months

pH: 3.47

TA: 0.65g/100mL

Alc: 14.1%

Released Fall 2021

\$85

