

2019 Ferrington Vineyard Pinot Noir

WINEMAKER NOTES

The deep, dark color of this Ferrington Pinot Noir translates into deep, dark red fruit aromas with highlights of fresh raspberry. Notes of cinnamon and crushed rocks provide a supporting role in this wonderfully complex wine. The large diurnal temperature shift in this region preserves freshness and retains acidity, a true hallmark of this part of the Anderson Valley. Mouth-filling and rich, the wine showcases red fruits and citrus which create a laser focus on the tongue. The acidity shines through and cleanses the palate for a refreshing sensation. Textural and alluring, this wine has it all!

THE VINEYARD

Ferrington Vineyard is located in Mendocino County's Anderson Valley. The 70 acres of rich valley floor were planted with clones brought back from Burgundy. Six clones of Pinot Noir, including Pommard (UCD4), 115, 777, 667, 943 and Romanee-Conti selection, comprise about 27 acres of this vineyard.

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: 55% new, 45% 1 yr. Barrel Aged: 16 months pH: 3.45 TA: 0.61g/100mL Alc: 13.6% Released Fall 2021 \$70



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