

WILLIAMS SELYEM



2019 Vista Verde Vineyard Pinot Noir

WINEMAKER NOTES

The terrifically dense color is a sight for sore eyes. Aromas of fresh berries and dried rose petals abound with underlying notes of anise and citrus. Subtle elements of allspice, nutmeg, coffee, and crushed rocks add layers to this complex offering. The palate is textural, broad, and mouth-filling with a strong impression of black tea with berry fruit flavors intertwined. The acid perfectly and seamlessly balances out the richness to create a sense of Zen and harmony.

THE VINEYARD

Vista Verde Vineyard is located a couple miles southeast of Hollister, California, near the small town of Tres Pinos in San Benito County. This heavy limestone vineyard is separated into blocks that include clones such as Calera, Canada, and Swan.

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: 62% new, 38% 1 yr.

Barrel Aged: 16 months

pH: 3.48

TA: 0.58g/100mL

Alc: 13.3%

Released Fall 2021

\$65

