

WILLIAMS SELYEM



2019 Weir Vineyard Pinot Noir

WINEMAKER NOTES

The old vines in the Weir Vineyard are remarkably consistent and deliver wines of purity and uniqueness. Red fruited aromas with hints of grenadine and carnation lift from the glass. Highlights of fresh herbs add an airiness to the delightful aromatics. Refreshing and bright, the red fruits shine through on the palate. Taut with refined tannins, minerals, and zest acidity, this is a great candidate to age for a few years.

THE VINEYARD

The Weir Vineyard is located near Yorkville in Mendocino County. Fifteen acres are planted on a south-facing slope of a steep old sheep ranch. The elevation is just under 1,000 feet and the climate is classic warm days and cool nights. The Weir Vineyard is planted to Romanee-Conti, Wadenswil 2-A, Pommard, and Rochioli clones. The vines are cane pruned with vertical shoot positioning, and a plant density of 1,000 vines per acre.

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: 3.56

TA: 0.62g/100mL

Alc: 13.9%

Released Fall 2021

\$65

