

WILLIAMS SELYEM



2020 Weir Vineyard Pinot Noir

WINEMAKER NOTES

Red fruited on the nose, the 2020 Weir Vineyard Pinot Noir is complexed with dried herbs, crushed rocks, and minerals. Typical of this site, the wine showcases the savory side of Pinot Noir; refreshing and bright on the palate, with highlights of crunchy, red fruit flavors and an undertone of Bergamot. The rocky and mineral-laden soils in this vineyard produce a wine with refined tannin and a mineral structure that synergizes to create a palate-coating sensation. Enjoy after midterm cellaring.

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 2020

The 2020 growing season started out very dry and bud break was delayed. Early spring rains recharged the soil profile, but periods of extreme cold caused many frost events throughout the Russian River Valley. Late spring yielded ample sunshine and moderate temperatures, and the plants responded very well with excellent canopy growth. The season ended up approximately 12% warmer than average and did not have any heat spikes until August. Harvest started in haste on August 12, ahead of an extreme heat wave. On the night of August 17, the weather changed and there was a rare dry lightning storm that sparked a fire on a hillside in remote west Sonoma County; later named the Walbridge Fire. In the Russian River Valley, it took a number of days for smoke to settle. Based on test result for smoke taint on the grapes, several coastal vineyards were not picked. For the vineyards which were picked, either before the fire or before the smoke settled, the result was concentrated wines with a darker, more brooding complexion. The polish of the tannin, coupled with excellent concentration, should allow for a wide drinking window.

TECHNICAL NOTES

Barrel Description: 61% new, 39% 1 yr.

Barrel Aged: 16 months

pH: 3.50

TA: 0.61g/100mL

Alc: 13.4%

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\$75

