

WILLIAMS SELYEM



2024 Hirsch Vineyard Pinot Noir

WINEMAKER COMMENTS

With notes of kirsch, tangerine, cedar, and wild herbs, the nose is reminiscent of a walk in an alpine forest. One of the grand crus of California, this wine is special with multi-faceted concentrated and compact aromatics. With each swirl of the glass, another layer is revealed. Saturated with dark fruit character on the entry, the tannins build on the palate with a crescendo of minerals. The mineral impression gives way to a saline-like finish that is utterly impressive.

THE VINEYARD

The Hirsch Vineyard is located above Fort Ross on a rugged, mountainous ridge parallel to the Pacific shore at an altitude of roughly 1,500 feet above sea level. Though located within 3.5 miles of the ocean, the vineyard is well above the marine fogline, receiving radiant sunlight throughout the day during the growing season. In close proximity to the San Andreas Fault line, the vineyard consists of a patchwork of blocks with geologically diverse soils and varying exposures and a variety of clones.

HARVEST 2024

The 2024 growing season had an auspicious start with above average rain totals of nearly 36 inches on Westside Road. Early spring was cool and mild with few frost events, and bud-break started on average. With ample moisture in the soil, shoot growth was even with excellent vigor and balance. Cool weather prevailed and flowering was delayed until late May with excellent fruit set and a bountiful crop. As the season progressed, heat units built up and culminated in early July with temperatures of 103°F for several days, one of the warmest early summer periods in the last 15 years. Developing fruit can be very sensitive to heat, so shade cloth was used where possible to shield the grapes from excess heat damage. Critical thinning passes were made throughout the rest of the season to eliminate damaged fruit, avoiding the early season heat effect of anthocyanin degradation and uneven tannin development. Despite the challenges of the season, this vintage was a huge success due to proper thinning and the gentle extraction techniques built into the Williams Selyem methodology. These wines represent both place and vintage, and with patience will fully express themselves.

TECHNICAL NOTES

Barrel Description: 71% new, 29% 1 yr.

Barrel Aged: 16 months

pH: 3.51

TA: 0.58g/100mL

Alc: 14.1%

Released 2026

