

WILLIAMS SELYEM



2024 Lewis MacGregor Estate Vineyard Pinot Noir

WINEMAKER COMMENTS

Floral and vibrant on the nose, the wine exudes power and grace. This Estate property on the eastern side of the Russian River was acquired in 2014 when the vines were nearly 20 years old. The additional 10 years have further solidified its stature as a powerhouse wine. Berry bush and notes of pure red raspberry combine with fennel frond to add to the perfume. A burst of red raspberry on the palate melts away into flavors of bergamot and Earl Grey tea. The wine has a compelling concentration that balances with the acidity the site is well-known for.

THE VINEYARD

The Lewis MacGregor Estate Vineyard is nestled on the ridgeline between Eastside Road and Starr Road and has a well-drained sandy loam soil with interspersed stream gravel. Named in honor of John Dyson's grandfather, the vineyard has a moderate micro-climate and is perfectly suited to Pinot Noir and Chardonnay to yield wines with character and verve.

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: 66% new, 34% 1 yr.

Barrel Aged: 16 months

pH: 3.50

TA: 0.55g/100mL

Alc: 14.3%

Released 2026

