

WILLIAMS SELYEM



2024 Weir Vineyard Pinot Noir

WINEMAKER COMMENTS

Situated on a rocky hillside with outcroppings of serpentine, Weir produces wine that is both powerful and graceful with a singular style. Mountain strawberry notes combine with hints of grenadine and shiso leaf. Taut and mineral-driven on the palate, the red fruit character gives way to the structure. Weir Vineyard Pinot Noir requires patience to allow for the mineral-laden texture and tannins to harmonize.

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 2A, DRC, and Pommard clones. The vines are cane pruned with vertical shoot positioning, and a plant density of 1,000 vines per acre.

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: 61% new, 39% 1 yr.

Barrel Aged: 16 months

pH: 3.52

TA: 0.59g/100mL

Alc: 13.9%

Released 2026

