

WILLIAMS SELYEM



2012 Terra de Promissio Vineyard Pinot Noir

WINEMAKER COMMENTS

This wine has an expressive bouquet of cherry pie, raspberries, fennel, Asian spices and truffles. The heavier clay/loam soils add a textural component to the velvety tannins and rich flavors of wild raspberries, Bing cherries, cola, mushrooms and mocha coffee. This is a very sexy Pinot with lush textures and vibrant acidity — our second offering from this cool site in the Petaluma Wind Gap region of the Sonoma Coast appellation. The acid frames this wine brilliantly and gives it a tremendous amount of focus. This is a wine that will improve nicely in the cellar for 5+ years.

THE VINEYARD

The Terra de Promissio Vineyard (which means "the land of promise") is owned by Charles and Diana Karren, and is located in the southeast part of Petaluma. Fog influenced and often windy, Terra de Promissio is definitely in a cool region of the Sonoma Coast appellation. Clones 777 and 115 are planted on gently sloping hillsides in loam and alluvial type soils. The long growing season and moderate temperatures produce wines with wonderfully balanced tannins and acidity.

HARVEST 2012

Simply put, the 2012 vintage was amazing in many respects. After the cool growing seasons of 2010 and 2011, which resulted in excellent quality but very low yields, Mother Nature was smiling on us in 2012 with superb growing conditions for a bountiful harvest. The exceptional weather during the spring allowed for moderate vegetative growth, superb flowering conditions and an above average fruit set — berries and clusters sized up beyond original expectations. 2012 was a vintage where ripe mature stems, seeds and skin tannins were achieved with harmoniously balanced natural acidity. Enveloped with pure intense aromas, juicy flavors and rich textures, these structured wines are clearly the result of a truly extraordinary vintage. A vintage like this, where everything comes together perfectly, is rare and will certainly be a vintage to enjoy for many years to come!

TECHNICAL NOTES

Barrel Description: 65% new, 35% 1 year old

Barrel Aged: 14 months

pH: 3.49

TA: 0.63g/100ml

Alc: 13.9%

Released Spring 2014

\$55

