

# WILLIAMS SELYEM



## 2013 Weir Vineyard Pinot Noir

### WINEMAKER COMMENTS

Shy and demure at first but notes of strawberry, sandalwood and mocha emerge with aeration. Hints of dried lavender and rose petal add to the allure of the Weir Vineyard Pinot Noir. At the entry, strawberry and red cherry flavors lead and give way to textural elements of fine-grained tannin and minerals, and an elegant, sensational finish.

### 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 altitude is just under 1,000 feet, and the climate is classic warm days and cool nights. Weir Vineyard is planted with clones Romanee-Conti, Wadenswil 2A, and Rochioli. The vines are cane pruned with vertical shoot positioning, and plant density of 1,000 vines per acre.

### HARVEST 2013

With great back-to-back vintages, 2013 was every bit as good as 2012 has proven to be. Amidst concerns about another drought year, the rain gauges filled up to about 80% of the yearly average. The growing conditions were very favorable, which resulted in a remarkably similar growing season to the exceptional 2012 vintage. The only notable difference, however, was the increase of heat units in 2013, as measured by the Growing Degree Day index. With below average rainfall for the season bud break initiated earlier than average along Westside Road. April showers helped to drive good shoot growth and set the plants up for May flowering. Excellent weather at flowering time allowed for fantastic set and a bountiful yield across all appellations and varieties. Even with an earlier start to the growing season, the grapes had the ideal amount of time on the vine to achieve full maturity without any threat of inclement weather late in the season. Wines from the 2013 vintage exhibit extremely pure and polished tannins and the acidity will provide longevity, but the supple structure also offers earlier enjoyment.

### TECHNICAL NOTES

Barrel Description: 60% new oak, 40% 1 year

Barrel Aged: 16 months

pH: 3.54

TA: 0.64g/100mL

Alc: 13.8%

Released Fall 2015

\$58

