

WILLIAMS SELYEM



2013 Central Coast Pinot Noir

WINEMAKER COMMENTS

This vintage exudes flavors of plum and black raspberry, and hints of baking spices combine with anise and musky elements to comprise a classic Central Coast Pinot Noir. The floral side of Tellicherry peppercorn and notes of lavender offer a wonderful counterpoint to the dark fruit components. The bright acidity peaks in the middle of the palate and finishes with firm but dusty, coffee-like tannins. The signature mineral, chalky feel of this offering is seamlessly woven into the architecture, providing excellent texture.

THE VINEYARDS

100% of this wine is comprised of fruit from the Vista Verde Vineyard, located a couple miles south-east of Hollister, California, near the small town of Tres Pinos in San Benito County. This heavy limestone vineyard is separated into nine blocks that include clones such as Pommard, Calera, Canada, 667, Mt. Eden, and Swan.

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, as well.

TECHNICAL NOTES

Barrel Description: 33% new, 33% 1 year old, 34% 2 year old

Barrel Aged: 10 months

pH: 3.51

TA: 0.61g/100ml

Alc: 13.5%

Released Spring 2015

\$39

