

WILLIAMS SELYEM



2011 Sonoma Coast Pinot Noir

WINEMAKER COMMENTS

The wild raspberries, Asian spice, green tea and a mocha nose convey the classic Sonoma Coast Pinot characteristics. Your mouth will explode with flavors of ripe wild berries, cranberries, toasted marshmallow, graham cracker, toffee and white pepper. Rich tannins and acidity balance out the ripe wild berry flavors, citrus peel and fresh herbs. The long, rich mouthfeel finish this fantastic textural experience.

—*Director of Winemaking Bob Cabral*

THE VINEYARDS

The Pinot Noir for this blend was sourced primarily from the Peay Vineyard and our Drake Estate Vineyard.

HARVEST 2011

The 2011 vintage was marked by another cool year that produced wines with tremendous purity and depth. Similar in many ways to 2010 – without the extremes - it had very low yields and below average cooler weather. But, the growing season in 2011 was much more consistent with gentle warming days and very cold summer nights. As a consequence, the vintage produced wines with incredible purity, remarkable acid and tannin balance, while expressing the uniqueness of each individual site and region. The signature of this vintage is one where the wines have bright fruit qualities, sound acidities and elegant tannin profiles. It is truly a vintage worth seeking.

TECHNICAL NOTES

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

Barrel Aged: 10 months

pH: 3.58

TA: 0.67g/100ml

Alc: 13.7%

Released Spring 2013

\$49

