

2008 Peay Vineyard Pinot Noir

WINEMAKER COMMENTS

The concentrated aromas of wild cherries, sweet spices, cardamom and mineral immediately fill your glass. The racy acids fill your mouth with wild berry flavors, violets, white truffle and toasty oak. Rich and expansive tannins drive the long sensuous finish in your mouth. This is probably one of the most expressive Sonoma Coast wines that will develop well with time.

-Winemaker Bob Cabral

THE VINEYARD

Grapes for Williams Selyem wines are grown in three different areas of the Peay Vineyard. The areas are named after the Pinot Noir clone planted: New 777, New Calera and New Pommard. The Peay Vineyard is a no-till vineyard.

HARVEST 2008

2008 provided very concentrated, flavorful and high quality wines that are vividly expressive of the vineyards in which they were grown, despite being a difficult year for growing. The combination of numerous springtime frosts and cold rains damaged our buds and clusters, thus resulting in a lighter than average year. During the summer, the vines encountered near-perfect fruit ripening weather characterized by warm and sunny days with exceptionally few heat spikes. Very warm August temperatures quickened ripening, beginning a fast and furious harvest. The decreased yields resulted in very concentrated and extremely high quality wines, with brilliant flavor and phenolic ripening. The wines of 2008 express their distinctive sites and qualities in a very intense and focused manner: this is truly a vintage for the cellars, with great ageing potential for years to come.

TECHNICAL NOTES

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

Barrel Aged: 17 months

pH: 3.49

TA: 0.60g/100mL

Alc: 14.1%

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\$56

