

WILLIAMS SELYEM



2009 Flax Vineyard Pinot Noir

WINEMAKER COMMENTS

The aromas of blackberry, blueberry, plum, cola and mushrooms come to life in the glass. Rich, fat and broad tannins harmonize the focus of berry and spice flavors across the palate. Very classic Flax vintage with better acidity which adds a sophistication and sexiness to the wine. Ageing this wine for 6 or 7 years will only bring into focus the black fruits and spicy flavors that will develop nicely across your palate.

—Winemaker Bob Cabral

THE VINEYARD

The Flax Vineyard is located just south of our winemaking facility, in the Russian River Valley. Three blocks totaling 9 acres make up this unique vineyard. Planted in 1996, the UCD4 (Pommard) clonal selection on 3309P rootstock seems to have found a home in the fractured sandstone soils of this region.

HARVEST 2009

Following the hardships of the 2008 growing season, late winter and spring of 2009 were unseasonably warm with little precipitation. Bud break occurred early March and unlike 2008, frost was not a problem. Berry set was even, benefitting from ideal daytime temperatures around 70F-75F, despite early May rains. Some bunch-stem necrosis was evident on our vineyards, resulting in loss of yields.

The summer months were characterized by cooler than average weather, aided by morning fog, with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in intense flavor and aroma development, good acidity and phenolic development in tune with sugar accumulation. Warmer weather in late August ensured optimal ripeness culminating in harvest commencing in earnest by the Labor Day weekend. A warm September ensured that all Pinot Noir (Russian River, Sonoma Coast and Central Coast), Zinfandel and Chardonnay were picked before the mid-October rains that played havoc with later ripening varieties. Moderate yields delivered wines of exceptional color, flavors, and aromas with balanced acidity and tannins.

TECHNICAL NOTES

Barrel Description: 68% new oak, 32% 1-year-old

Barrel Aged: 16 months

pH: 3.55

TA: 0.62g/100mL

Alc: 14.1%

Released Fall 2011

\$56

