

# WILLIAMS SELYEM



## 2009 Weir Vineyard Pinot Noir

### WINEMAKER COMMENTS

This unique site seems to be expressing more fruit-driven characteristics as these vines mature. The aromas of Rainier cherries, fennel, cardamom, earth and minerals dominate the bouquet entirely in this vintage. The concentrated flavors of wild berries, cola, minerals and fresh cardamom are complemented by the lingering tannin and long finish. As this vineyard continues to mature it is showing the true idiom of this unique site.

— Winemaker Bob Cabral

### 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 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: 65% new oak, 35% 1-year-old

Barrel Aged: 15 months

pH: 3.60

TA: 0.62g/100mL

Alc: 13.9%

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