

WILLIAMS SELYEM



2010 Ferrington Vineyard Pinot Noir

WINEMAKER COMMENTS

The 2010 version has aromas of red cherry, wild raspberry, cola and mocha. Extremely well-structured, the extracted tannin is complemented by toasty oak and balanced acidity. This wine has intense aromas of maraschino cherry, blackberry, fresh cut herbs, licorice and lavender while subtle oak spices complete the nose. Wild thyme and dried flowers counterpoint the vivid fruit. Indian spices and cinnamon round out the complex palette of aromas. In the mouth, a dusting of minerals is layered with cranberry and red raspberry and a lingering finish of black tea. Over time the tannin and acid will soften, highlighting the fruit-driven nature of the wine.

—Director of Winemaking Bob Cabral

THE VINEYARD

Ferrington Vineyard is located in Mendocino County's Anderson Valley. The 70 acres of rich valley floor were planted with clones brought back from Burgundy. Five clones including Pommard (UCD4), 115, 777, and 667 of Pinot Noir comprise about 27 acres of this vineyard.

HARVEST 2010

The 2010 vintage produced wines reflective of each individual vineyard site and appellation with concentrated aromas, rich fruit flavors, nicely balanced acidity and supple tannin structure. The hallmark of the 2010 vintage is one of extremes; between cool, early season temperatures and extreme late season heat, wines of tremendous character were made through careful attention to detail.

TECHNICAL NOTES

Barrel Description: 58% new oak, 42% 1-year-old

Barrel Aged: 16 months

pH: 3.38

TA: 0.68g/100mL

Alc: 14.2%

Released Fall 2012

\$65

