

WILLIAMS SELYEM



2010 Flax Vineyard Pinot Noir

WINEMAKER COMMENTS

The aromas of black cherries, blackberries, cola and truffles are bursting out of the glass. Rich tannins focus the cardamom and other Asian spice flavors across the palate. Aromas of ripe blackberry, black cherry and baked cherry pie combine with the fragrance of violets, well-integrated oak, roasted marshmallow and vanilla pod to create a complex and full bodied nose. The round, firm yet supple palate lives up to this promise. Bing cherry, crème caramel, vanilla bean and seamless oak create a broad wine with rich tannins and a long cola finish. Plum and blackberry aromas are intermixed with notes of curry spice. Sweet plum at the entry with a smoked meat element and a black tea-like finish punctuate this bold Pinot Noir.

—*Director of Winemaking 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 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: 61% new oak, 39% 1-year-old

Barrel Aged: 15 months

pH: 3.54

TA: 0.62 g/100mL

Alc: 14.0 %

Released Fall 2012

\$60

