

WILLIAMS SELYEM



2010 Precious Mountain Vineyard Pinot Noir

WINEMAKER COMMENTS

An extremely multi-faceted wine with aromas of black cherry, Asian spice, Jasmine, tea, rhubarb, strawberry, raspberry, cardamom, wild herbs, citrus blossom and incense combining to create a brooding and enticing nose. Flavors of black cherry, dried herbs, mocha, graphite, red cherry and raspberry reduction are countered with fresh cranberry, watermelon and mandarin orange rind and mineral notes. Velvety tannins contribute to a long lingering palate filled with cedar, cappuccino, Asian spice and white pepper. A true coastal Pinot Noir. While the yields are always low, the rewards are high with this wine. Another vintage where patience will be rewarded.

—*Director of Winemaking Bob Cabral*

THE VINEYARD

Precious Mountain located in the Sonoma Coast appellation, sits atop the second mountain ridge in from the Pacific Coast, near Fort Ross. This is a very small vineyard planted on steep slopes at an altitude of 1,750 feet. At this altitude coastal breezes, not fog, are responsible for Precious Mountain's cool evenings and moderate daytime temperatures. The vineyard is dry farmed to produce intense flavors.

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: 64% new oak, 36% 1-year-old

Barrel Aged: 16 months

pH: 3.64

TA: 0.62g/100mL

Alc: 14.2%

Released Fall 2012

\$94

