

WILLIAMS SELYEM



2010 Weir Vineyard Pinot Noir

WINEMAKER COMMENTS

Rainier cherries, sage and wild herbs combine with savory notes to entice the nose, while oak-derived caramel and vanilla bean complete the bouquet. Concentrated flavors of dark fruit along with raspberries, cherry and cola integrate well with broad tannins and well balanced acidity. Lingering minerals, slate and chocolate-coated cherries complete the wine. The palate is very textured with elements of nutmeg, allspice and minerals juxtaposed to notes of mountain strawberry. A refreshing tang to the finish frames the overall suppleness of this unique site. As is typical with this vineyard site, the wine will grow in character and stature as it ages in bottle and the tannins integrate.

—*Director of Winemaking 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 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: 3.56

TA: 0.64 g/100mL

Alc: 14.1%

Released Fall 2012

\$58

