

WILLIAMS SELYEM



2011 Hirsch Vineyard Pinot Noir

WINEMAKER COMMENTS

Aromas of wild blackberry cobbler, saffras, Asian spices and white pepper fill your nose. The broad, angular tannins fill your mouth and finish with flavors of wild berry, dark chocolate, sage, morel mushrooms and toasty, sweet oak. A very site-driven wine with unique characteristics which will age for several years in your cellar.

—*Director of Winemaking Bob Cabral*

THE VINEYARD

The Hirsch Vineyard is located above Fort Ross on a rugged, mountainous ridge parallel to the Pacific shore at an altitude of roughly 1,500 feet above sea level. Though located within 3.5 miles of the ocean, the vineyard is well above the marine fogline, receiving radiant sunlight throughout the day during the growing season. The vineyard consists of a patchwork of blocks with geologically diverse soils and varying exposures and a variety of clones. Hirsch Blocks 4B, 5E and 6F that make up the Williams Selyem Hirsch Pinot Noir are planted to Mt. Eden, Pommard and Swan clones, respectively.

HARVEST 2011

The 2011 vintage was marked by another cool year that produced wines with tremendous purity and depth. Similar in many ways to 2010, without the extremes, it had very low yields and below average cooler weather. But, the growing season in 2011 was much more consistent with gentle warming days and very cold summer nights. As a consequence, the vintage produced wines with incredible purity, remarkable acid and tannin balance, while expressing the uniqueness of each individual site and region. The signature of this vintage is one where the wines have bright fruit qualities, sound acidities and elegant tannin profiles. It is truly a vintage worth seeking.

TECHNICAL NOTES

Barrel Description: 70% new oak, 30% 1 year

Barrel Aged: 16 months

pH: 3.39

TA: 0.67g/100mL

Alc: 14.1%

Released Fall 2013

\$75

