

WILLIAMS SELYEM



2017 Bucher Vineyard Pinot Noir

WINEMAKER NOTES

The nose on this vintage of Bucher typifies the unique terroir of this site. Notes of dried meats mix with fruitier elements of raspberry and plum. Wood spices add another layer to the overall earthy and savory complexion. While round and voluminous on the palate, the tannins are supple and refined. Earthy and aged meat flavors are counterpointed with raspberry and subtle citrus notes. The Bucher Vineyard Pinot Noir returns after a hiatus in 2016 and hasn't missed a beat.

THE VINEYARD

The Bucher Vineyard is located about 1½ miles north of our winemaking facility on Westside Road. The clones planted include 777, 115, 37, and Pommard 4, with an Arbuckle gravelly loam soil.

HARVEST 2017

It was an auspicious start to the 2017 growing season with steady rain followed by dry spells which allowed for the soil profile to fill up progressively. The waterworks kicked into high gear in January and as the soil dried up, temperatures moderated, and bud break ensued by mid-March. Steady rain through the vegetative cycle was balanced with days of brilliant sunshine which helped to grow green, healthy plants. The weather was very fine in May for the flowering period and ideal for the fruit set. As the season progressed, there were periods of heat that occurred with some regularity. With plenty of water in the soil profile, the plants did not stress too much and physiological maturity continued at an accelerated pace. In 2017, the harvest timeframe was compressed and many of the vineyards were ready in a short period of time. The process was nearly complete by the time the intense Labor Day heat wave hit and, thankfully, had concluded before the devastating wildfires in October. The resulting wines show a refinement to the tannin structure which will allow for early consumption but will age gracefully with mid-term cellaring. Through and through, 2017 is an excellent vintage.

TECHNICAL NOTES

Barrel Description: 67% new, 33% 1 yr.

Barrel Aged: 16 months

pH: 3.59

TA: 0.57g/100mL

Alc: 14.1%

Released Fall 2019

\$65

