

WILLIAMS SELYEM



2017 Precious Mountain Vineyard Pinot Noir

WINEMAKER NOTES

Brooding and mysterious, the 2017 vintage is a blockbuster of a wine. Dark fruited at the core, there is a tea and dried herb quality that adds layers to the aromatics. The heavily concentrated palate is a result of the struggle that the plants experience on top of the Sonoma Coast range. Berry flavors transition to elements of Russian Caravan tea and finish with a robust, but refined, tannin structure. This may be one of the finest Precious Mountain bottlings yet produced.

THE VINEYARD

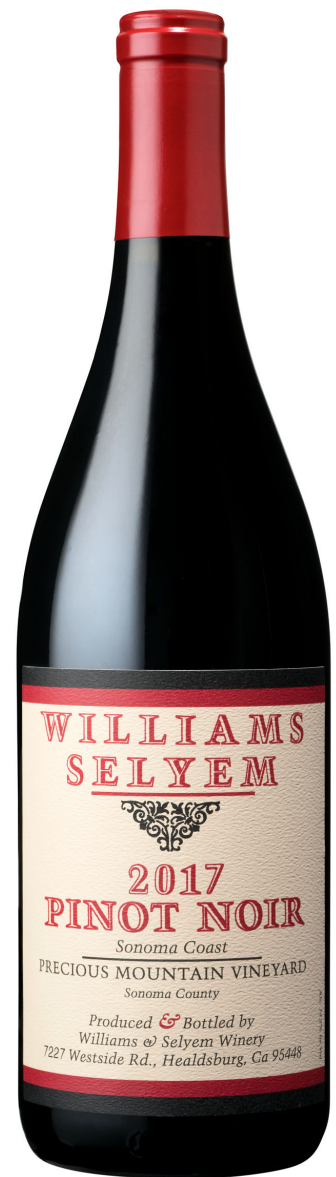
Precious Mountain, located in the Sonoma Coast appellation, sits atop the second mountain ridge in from the Pacific Coast, near Fort Ross. This is a very small vineyard planted on steep slopes at an elevation of 1,750 feet. At this elevation coastal breezes, not fog, are responsible for Precious Mountain's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

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: 65% new, 35% 1 yr.
Barrel Aged: 16 months
pH: 3.50
TA: 0.63g/100mL
Alc: 14.2%
Release Fall 2019
\$105



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