

WILLIAMS SELYEM



2017 Vista Verde Vineyard Pinot Noir

WINEMAKER NOTES

Notes of cranberry, plum, and berry mix with notes of dried flowers, and add a delicacy to this otherwise brooding wine. Sourced from various blocks on chalky limestone hillsides, there is a signature flinty quality both on the nose and in the mouth. The Vista Verde offers a softly textured palate of plum and berry flavors. The acid is seamlessly integrated and provides structure all the way to the delicate, mineral-driven finish.

THE VINEYARD

Vista Verde Vineyard is located a couple miles southeast of Hollister, California, near the small town of Tres Pinos in San Benito County. This heavy limestone vineyard is separated into blocks that include clones such as Calera, Canada, and Swan.

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: 60% new, 40% 1 yr.

Barrel Aged: 16 months

pH: 3.44

TA: 0.65g/100mL

Alc: 13.7%

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