

# WILLIAMS SELYEM



## 2017 Weir Vineyard Pinot Noir

### WINEMAKER NOTES

This savory wine leads with red fruits and dried herbs. Hints of baking spices are apparent today and will continue to integrate into the aromatics with age. The palate is dominated by red fruits and the concentration on the mid-palate is compelling. Typified by minerals and savory notes, the Weir will develop additional layers with time in the cellar. The finish is beautifully long with effusive smoky minerals. A recent retrospective tasting from the Weir Vineyard highlighted the grace with which these wines age.

### 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 elevation is just under 1,000 feet and the climate is classic warm days and cool nights. The Weir Vineyard is planted to Romanee-Conti, Wadenswil 2-A, Pommard, and Rochioli clones. The vines are cane pruned with vertical shoot positioning, and a plant density of 1,000 vines per acre.

### 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: 57% new, 43% 1 yr.

Barrel Aged: 16 months

pH: 3.55

TA: 0.59g/100mL

Alc: 13.8%

Released Fall 2019

\$65

