

WILLIAMS SELYEM



2009 Vista Verde Vineyard Late Harvest Gewürztraminer

WINEMAKER COMMENTS

With little botrytis from this extremely ripe and concentrated wine, the aromas of cinnamon, roasted almonds, tree-ripened nectarines and peaches, toasted marshmallows and roses dominate the nose. Those ripe stone fruit and jammy flavors were retained during the very cold fermentation that took place in 100% new French oak barrels. The mouth watering acidity helps to cut through the syrupiness that most late harvest wines display. The long, mouth watering finish goes on forever to complete the experience.

—Winemaker Bob Cabral

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.

HARVEST 2009

Following the hardships of the 2008 growing season, late winter and spring of 2009 were unseasonably warm with little precipitation. Bud break occurred early March and unlike 2008, frost was not a problem. Berry set was even, benefitting from ideal daytime temperatures around 70F-75F, despite early May rains. Some bunch-stem necrosis was evident on our vineyards, resulting in loss of yields.

The summer months were characterized by cooler than average weather, aided by morning fog, with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in intense flavor and aroma development, good acidity and phenolic development in tune with sugar accumulation. Warmer weather in late August ensured optimal ripeness culminating in harvest commencing in earnest by the Labor Day weekend. Moderate yields delivered wines of exceptional color, flavors, and aromas with balanced acidity and tannins.

TECHNICAL NOTES

Barrel Description: 100% new oak

Barrel Aged: 5 months

pH: 3.59

TA: 1.02g/100ml

Alc: 9%

Residual Sugar: 17.55%

Released Spring 2011

\$40

