

# WILLIAMS SELYEM



## 2005 Hirsch Vineyard Pinot Noir

### WINEMAKER COMMENTS

Very ripe aromas of raspberry, boysenberry, roses, sassafras and espresso fill your nose. Rich, ripe tannins roll across the palate with flavors of wild berry, dark chocolate, sage, black truffles and toasty oak. The finish on this wine is long and sexy.

—Winemaker Bob Cabral

### THE VINEYARD

The Hirsch Vineyard is located above Fort Ross on a rugged, mountainous ridge parallel to the Pacific shore at an altitude of roughly 1,500 feet above sea level. David Hirsch farms 72 acres of his 1,100 acre ridgetop ranch, planted mostly in Pinot noir. Though located within 3.5 miles of the ocean, the vineyard is well above the marine fogline, receiving radiant sunlight throughout the day during the growing season. In close proximity to the San Andreas Fault line, the vineyard consists of a patchwork of blocks with geologically diverse soils and varying exposures and a variety of clones. Hirsch Blocks 4B, 5E and 6F that make up the Williams Selyem Hirsch Pinot Noir are planted in Mt. Eden, Pommard and Swan clones, respectively.

### HARVEST 2005

Following a labor-intensive growing season due to early spring rains, a cool summer and mild fall weather extended the ripening season in 2005. This long, slow maturation period permitted flavors and color to develop to high levels, and the absence of weather threats or temperature extremes allowed fruit to be picked at optimum ripeness. Vineyards unaffected by bloom failure, particularly Pinot noir and Chardonnay in Russian River Valley, enjoyed a bountiful crop. The fruit quality was extremely high, contributing to balanced and elegant wines with concentrated flavors and intense color.

### TECHNICAL NOTES

Barrel Description: 67% new, 33% 1 year old

Barrel Aged: 15 months

pH: 3.45

TA: 0.63g/100ml

Alc: 14.3%

Released Fall 2007

\$72

