

WILLIAMS SELYEM



2008 Litton Estate Vineyard Pinot Noir

WINEMAKER COMMENTS

The curse of success! While this may be the last vintage under the Litton Estate Vineyard name, believe me, I have no intention of stopping the crafting of this wine! With lower yields in 2008, the aromas of ripe raspberries, cassis, star jasmine blossom, morels and mineral fill your glass. Concentrated blackberry and pie cherry flavors glide through your mouth and finish with understated flavors of mushrooms, rose water, fennel, saffras and mineral. There is great density and purity of both fruit and barrel tannins throughout. The personality of this site is very much spoken in this wine. Much like the 2007 version, patience will prevail in 7-10 years.

—Winemaker Bob Cabral

THE VINEYARD

Our Litton Estate Vineyard is nestled in the heart of the Russian River Valley, half a mile south of the winery on Westside Road. With an opportunity to plant to our exact specifications, we selected clones of Pommard, Swan, 777 Dijon, Mt. Eden (UCD 37) and 828 Dijon, and chose five different root stocks to match the soil types. The vines are positioned northeast to southwest to allow for even exposure to the summer sun.

HARVEST 2008

2008 provided very concentrated, flavorful and high quality wines that are vividly expressive of the vineyards in which they were grown, despite being a difficult year for growing. The combination of numerous springtime frosts and cold rains damaged our buds and clusters, thus resulting in a lighter than average year. During the summer, the vines encountered near-perfect fruit ripening weather characterized by warm and sunny days with exceptionally few heat spikes. Very warm August temperatures quickened ripening, beginning a fast and furious harvest. The decreased yields resulted in very concentrated and extremely high quality wines, with brilliant flavor and phenolic ripening. The wines of 2008 express their distinctive sites and qualities in a very intense and focused manner: this is truly a vintage for the cellars, with great ageing potential for years to come.

TECHNICAL NOTES

Barrel Description: 75% new oak, 25% 1-year-old

Barrel Aged: 18 months

pH: 3.48

TA: 0.55g/100mL

Alc: 14.2%

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\$100

