

WILLIAMS SELYEM



2005 Peay Vineyard Pinot Noir

WINEMAKER COMMENTS

Very concentrated aromas of wild strawberry, raspberry, mineral, dark chocolate and mocha fill your glass. A small crop on the Sonoma Coast in 2005, even smaller than in 2004, yielded concentrated rich fruit tannins and mouthwatering flavors of wild raspberries, strawberry, sweet spices and mineral. An expressive, yet youthful wine that will only get sexier with time.

—Winemaker Bob Cabral

THE VINEYARD

Grapes for Williams Selyem wines are grown in three different areas of the Peay Vineyard. The areas are named after the Pinot Noir clone planted: New 777, New Calera and New Pommard. The Peay Vineyard is a no-till vineyard.

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: 73% new, 27% 1 year old

Barrel Aged: 15 months

pH: 3.54

TA: 0.58g/100ml

Alc: 13.9%

Released Fall 2007

\$54

