

WILLIAMS SELYEM



2004 Sonoma Coast Pinot Noir

WINEMAKER COMMENTS

Rich and dark in color, the nose of this wine exhibits aromas of wild berries, pomegranates, sandalwood, cardamom and toasted vanilla beans. The mouth is filled with flavors of raspberries, truffles, dried cranberries, roasted nuts, Asian spices and mocha. The Coastal acidity and concentrated tannins accentuate the ripe, wild berry flavors and linger into the long finish.

—Winemaker Bob Cabral

THE VINEYARDS

While it stands as its own AVA, the Russian River Valley also lies within the larger Sonoma Coast AVA. In the Sonoma Coast Pinot Noir you not only have the differences of vineyards and clones, you also have the differences of fruit from coastal vineyards that grow in a different climate and soil, paired with fruit from vineyards situated further inland. This blend included estate fruit from our Guerneville, Drake Vineyard.

HARVEST 2004

A hot spell in March followed by a warm spring influenced an unusually early bloom and budbreak. This precocious start, followed by a growing season of moderate temperatures, resulted in a very early harvest. Although we harvested the grapes two to three weeks earlier than normal, the long season provided ample time for the fruit to reach full maturity and develop extraordinary color and intense flavors. The Pinot Noir harvest season was characterized by warm days coupled with low relative humidity, which helped to concentrate the flavors and aromatics.

TECHNICAL NOTES

Barrel Description: 37.5% new, 37.5% 1-year old, 25% 2-year-old

Barrel Aged: 11 months

pH: 3.47

TA: 0.61g/100mL

Alc: 13.8%

Released Spring 2006

\$39

