

WILLIAMS SELYEM



2006 Sonoma Coast Pinot Noir

WINEMAKER COMMENTS

Medium in body and in color, this wine exhibits a nose of high toned aromas of wild blackberries, pomegranates, sandalwood, Asian spice and roasted marshmallows. The mouth is filled with flavors of tart raspberries, truffles, dried cranberries, racy acids, cardamom and mocha. The bright Coastal acidity and ripe soft tannins accentuate the wild berry flavors which linger into the long finish. Will need some aging time.

— Winemaker Bob Cabral

THE VINEYARDS

The pinot noir for this blend was sourced from our Drake Estate Vineyard, the Coastlands Vineyard, the Hirsch Vineyard, and the Peay Vineyard.

HARVEST 2006

The 2006 grape growing season was characterized by weather extremes. The unusually cool and wet weather of the early spring caused a late start to the 2006 Harvest. Challenged by the prolonged and excessive July heat spikes followed by more moisture, the vines required attentive care. Cool coastal weather returned in August, mitigating the effect of the hot summer and permitting a long hang time for optimal fruit maturity and a controlled pace for ideal picking. Grape clusters were unusually large, resulting in a generous crop load.

Winemaking for the vintage was focused on meticulous fruit sorting and concentrating flavors, resulting in wines of fullness and length. Our Pinot noirs across growing regions have fruitiness of intensity and purity; our Russian River Zinfandels are ripe and typically powerful; our Russian River Chardonnays are particularly aromatic and finely structured.

TECHNICAL NOTES

Barrel Description: 31% new, 35% 1 year old, 34% 2 year old

Barrel Aged: 10 months

pH: 3.49

TA: 0.63g/100ml

Alc: 14.2%

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\$42

