

WILLIAMS SELYEM



2004 Weir Vineyard Pinot Noir

WINEMAKER COMMENTS

Aromas of ripe Bing cherries, sweet herbs, rose water, earth and minerals dominate the bouquet entirely in this vintage. The concentrated flavors of wild berries, cola, minerals and spice are complemented by the rich grape tannin and linger in the finish. As this vineyard matures it is finally showing the true expression of its unique terroir.

—Winemaker Bob Cabral

THE VINEYARD

The Weir Vineyard is located near Yorkville in Mendocino County. Fifteen acres are planted on a south-facing slope of a steep old sheep ranch. The altitude is just under 1,000 feet, and the climate is classic warm days and cool nights. Weir Vineyard is planted with clones Romanee-Conti, Wadenswil 2A, and Rochioli. The vines are cane pruned with vertical shoot positioning, and plant density of 1,000 vines per acre.

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: 62% new, 38% 1-year old

Barrel Aged: 16 months

pH: 3.55

TA: 0.62g/100mL

Alc: 14.5%

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\$54

