

WILLIAMS SELYEM



2005 Weir Vineyard Pinot Noir

WINEMAKER COMMENTS

The aromas of wild cherries, blackberries, forest floor, Asian spices and minerals dominate the nose completely in this wine. Concentrated flavors of cherry, blackberry, and cardamom are complemented by the rich grape and toasty oak tannin in the finish. The sweetness in the finish makes this a much more complex wine than past vintages.

—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 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: 60% new, 40% 1 year old

Barrel Aged: 14 months

pH: 3.60

TA: 0.62g/100ml

Alc: 14.0%

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\$56

