

WILLIAMS SELYEM



2018 Ferrington Vineyard Pinot Noir

WINEMAKER NOTES

Ferrington is one of the classic vineyards in the Anderson Valley, and this vintage offers highlights of red fruits and berry notes along with hints of carnation. Warm by day and very cold at night, the temperature swing creates a brightness in the wine. With aeration, notes of bergamot and cedar add a complexity to the compact nose. Red fruits abound on the palate along with a strong impression of English Breakfast tea. There is excellent structure to give this wine longevity and it should age very well.

THE VINEYARD

Ferrington Vineyard is located in Mendocino County's Anderson Valley. The 70 acres of rich valley floor were planted with clones brought back from Burgundy. Six clones of Pinot Noir, including Pommard (UCD4), 115, 777, 667, 943 and Romanee-Conti selection, comprise about 27 acres of this vineyard.

HARVEST 2018

The winter months were very dry with unseasonably warm weather in the early part of the season. By mid-February the rains had returned; nearly doubling the total rainfall and staving off early budbreak. The much-needed rains continued through March resulting in budbreak for the larger part of Westside Road by month-end. The remainder of the spring saw additional rainfall with spates of warm weather interspersed. The plants responded well under these near-perfect vegetative cycle conditions. Flowering commenced in June under ideal temperatures. Subsequently, below-average temperatures ensued for a week and a half which extended the bloom schedule. The net effect of the cooling trend created a looser cluster and some millerandage or "hens and chicks," a highly desirable trait for many reasons including better phenolic development and better air flow through the cluster to prevent mold. Heading into the season, crop loads were near-historic averages with great vine balance. Harvest started on the 16th of August under ideal conditions with moderate, consistent temperatures. Vintage highlights include site specificity and elegance, while displaying concentration and balance—another great Williams Selyem year in the making.

TECHNICAL NOTES

Barrel Description: 60% new, 40% 1 yr.

Barrel Aged: 16 months

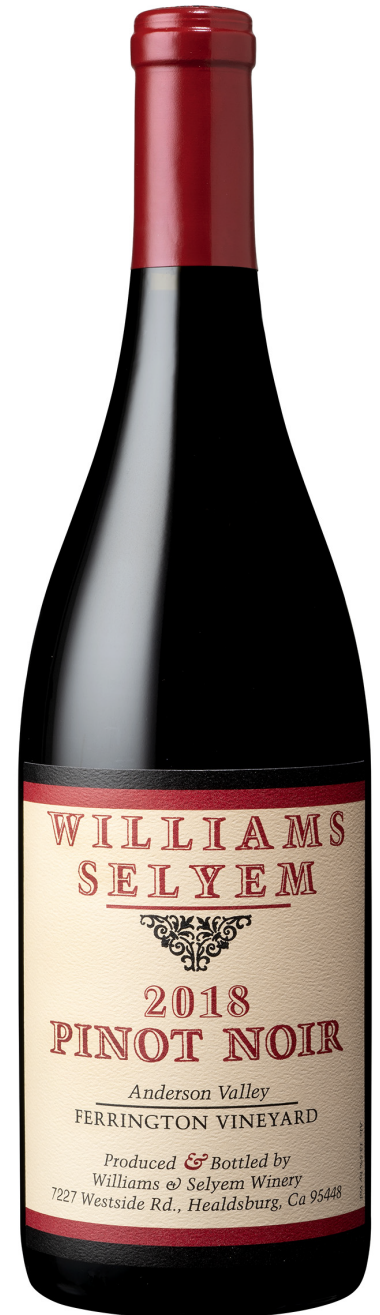
pH: 3.50

TA: 0.59g/100mL

Alc: 13.5%

Released Fall 2020

\$65



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