

# WILLIAMS SELYEM



## 2018 Foss Vineyard Pinot Noir

### WINEMAKER NOTES

In the glass, Amarena cherry and berry notes are immediately apparent. The aromas are layered and so tightly interwoven that the fruit components, dried herbs, and other earthy elements create a Zen-like harmony. The palate is equally balanced with equal parts texture, length, and breadth which come together and flow seamlessly across the tongue. On the finish, berry flavors and tangerine notes mix with minerals and creates a wonderfully delicate loamy sensation.

### THE VINEYARD

The Foss Vineyard sits above Eastside Road in the Middle Reach region of the Russian River Valley. With a fine, clay loam soil type and a temperate microclimate, this site is extremely well drained and therefore an excellent site for Pinot Noir. Planted to Pommard, Swan, and Mt. Eden, together they offer a rich and complex palette to draw from in blending this incredibly rich and complex wine.

### 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: 66% new, 34% 1 yr.

Barrel Aged: 16 months

pH: 3.54

TA: 0.63g/100mL

Alc: 13.5%

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\$65

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