

# WILLIAMS SELYEM



## 2018 Precious Mountain Vineyard Pinot Noir

### WINEMAKER NOTES

This unique wine is grown on a mountain top, on the second ridge in from the Pacific Ocean. Compact and intense on the nose, the aromas meld into one. Notes of red fruits, citrus, currant, flowers, and crushed rocks can be discerned, but coalesce easily into a beautiful perfume. The palate is tannic and intense with notes of dried herbs and an earthy, terracotta-like flavor. The fruit elements come late on the palate due to the tannic load on the front end, owing to the high elevation and dry farming of the site. Give this vintage time in the cellar to fully blossom.

### THE VINEYARD

Precious Mountain, located in the Sonoma Coast appellation, sits atop the second mountain ridge in from the Pacific Coast, near Fort Ross. This is a very small vineyard planted on steep slopes at an elevation of 1,750 feet. At this elevation coastal breezes, not fog, are responsible for Precious Mountain's cool evenings and moderate daytime temperatures. The vineyard is dry farmed which produces intense flavors.

### 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: 61% new, 39% 1 yr.

Barrel Aged: 16 months

pH: 3.49

TA: 0.66g/100mL

Alc: 13.8%

Release Fall 2020

\$105

7227 Westside Road, Healdsburg, CA 95448 [www.williamsselyem.com](http://www.williamsselyem.com)  
Phone: (707)433-6425 Fax: (707-)31-4862 Email: [contact@williamsselyem.com](mailto:contact@williamsselyem.com)

