

WILLIAMS SELYEM



2018 Weir Vineyard Pinot Noir

WINEMAKER NOTES

Red cherry and dark strawberry notes mix with the perfume of carnation, while subtle notes of spice and fresh herbs add depth and dimension to this wonderful offering from the hillsides of the Yorkville Highlands. With plantings nearly 30 years old, these vines are in their prime. The palate is unique with a wonderful juxtaposition of power and elegance. The tannins coat the palate and spread out in every direction leaving a gravelly, mineral sensation in its wake. Minerals typify the Weir site owing to the rocky soil and high elevation. Mid-term cellaring will round out the palate, but this wine can certainly be enjoyed young with the right food. Sashimi is the perfect partner for this wine, as the tannins complement the fattiness in the rich cuts of fish.

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 elevation is just under 1,000 feet and the climate is classic warm days and cool nights. The Weir Vineyard is planted to Romanee-Conti, Wadenswil 2-A, Pommard, and Rochioli clones. The vines are cane pruned with vertical shoot positioning, and a plant density of 1,000 vines per acre.

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: 3.64

TA: 0.58g/100mL

Alc: 13.8%

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\$65

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