

WILLIAMS SELYEM



2020 Foss Vineyard Pinot Noir

WINEMAKER NOTES

At first nosing, the wine offers up a brooding aroma of berry fruits mixed with wood spice and cedar notes. With aeration, the wine reveals notes of caraway seed and dried tangerine peel. The palate is loamy and rich, with an unctuous and enveloping mouthfeel. The alluring finish delivers just a hint of cocoa dust and chocolate. Because the vineyard is located in a slightly warmer microclimate, the resulting wine has a delicate acidity that adds appeal to the roundness of the 2020 Foss Vineyard Pinot Noir.

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 2020

The 2020 growing season started out very dry and bud break was delayed. Early spring rains recharged the soil profile, but periods of extreme cold caused many frost events throughout the Russian River Valley. Late spring yielded ample sunshine and moderate temperatures, and the plants responded very well with excellent canopy growth. The season ended up approximately 12% warmer than average and did not have any heat spikes until August. Harvest started in haste on August 12, ahead of an extreme heat wave. On the night of August 17, the weather changed and there was a rare dry lightning storm that sparked a fire on a hillside in remote west Sonoma County; later named the Walbridge Fire. In the Russian River Valley, it took a number of days for smoke to settle. Based on test result for smoke taint on the grapes, several coastal vineyards were not picked. For the vineyards which were picked, either before the fire or before the smoke settled, the result was concentrated wines with a darker, more brooding complexion. The polish of the tannin, coupled with excellent concentration, should allow for a wide drinking window.

TECHNICAL NOTES

Barrel Description: 62% new, 38% 1 yr.

Barrel Aged: 16 months

pH: 3.56

TA: 0.56g/100mL

Alc: 13.8%

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\$75

