

2021 Hirsch Vineyard Pinot Noir

WINEMAKER COMMENTS

The return of the Hirsch Vineyard to the Williams Selyem line-up is a spectacular offering. Deep and brooding, scents of plum and savory notes permeate the nose. Black cherry and pomegranate are also apparent upon further study. Hints of five-spice add depth and a sense of mystery to the aromatics. This outstanding site on the top of the coastal hills is a landscape of ruggedness and struggle. This shows up in the wine as mouthcoating and intense tannins that are robust yet refined in quality. The palate is left with an impression of savory flavors and finishes with a strong impression of Moka Java Coffee.

THE VINEYARD

The Hirsch Vineyard is located above Fort Ross on a rugged, mountainous ridge parallel to the Pacific shore at an altitude of roughly 1,500 feet above sea level. David Hirsch farms 72 acres of his 1,100 acre ridgetop ranch, planted mostly in Pinot noir. Though located within 3.5 miles of the ocean, the vineyard is well above the marine fogline, receiving radiant sunlight throughout the day during the growing season. In close proximity to the San Andreas Fault line, the vineyard consists of a patchwork of blocks with geologically diverse soils and varying exposures and a variety of clones.

HARVEST 2021

The 2021 growing season experienced only about 14 inches of rain, challenging the plants from the outset of the year. Late winter and early spring were cold and dry, bringing some uneven growth and stress to the plants. The canopies were a little smaller than average going into the flowering, however the weather was ideal and mild. Flowering determines quality and quantity, so it is the most important time. The 2021 season yielded an average to slightly below average crop size with outstanding quality. Largely, the growing season saw mild temperatures but with several scattered heat events. 2021 thankfully saw the return of the fog, which saved the vintage by keeping the nighttime temperatures cool, refreshing the plants, and keeping them hydrated under severe conditions. Due to the changing climate, fog intrusion has been minimal the last few vintages. The 2021 season finished up around the historical average for temperatures. Despite the inauspicious start to the year, the wines showcase terrific verve, character, and site specificity.

TECHNICAL NOTES

Barrel Description: 73% new, 27% 1 yr. Barrel Aged: 16 months pH: 3.63 TA: 0.59g/100mL Alc: 13.7% Released Fall 2023 \$100

