

WILLIAMS SELYEM



2022 Anderson Valley Pinot Noir

WINEMAKER COMMENTS

The inaugural offering of the Anderson Valley Pinot Noir showcases one of the outstanding regions of the North Coast. Williams Selyem has made wines from Anderson Valley for decades, from Ferrington to Burt Williams' Morning Dew Ranch to Savoy, which all highlight the uniqueness of the region in their own ways. With a large diurnal temperature shift and a long growing season, the flavor profile is unique. Sourced from multiple vineyards, our inaugural offering is prototypical with blue fruits, black cherry, and fresh herbs. The long growing season allows for a refinement to the tannin structure while maintaining a sense of levity due to the acid freshness. The finish is lovely and compelling with a sensation of cherry stone.

THE VINEYARDS

The Pinot Noir for this blend was sourced from the following vineyards: Conzelman, Ferrington, and Purcell.

HARVEST 2022

The 2022 growing season experienced epic drought conditions, with the first half of the calendar year being one of the driest on record. Most of the rainfall came in November and December, saturating the soil, and setting the stage for the early part of the year. With a full soil moisture profile and moderate temperatures in the early spring, bud break started around historical average. Many frost nights ensued, which impacted early season growth and slowed down shoot elongation, creating some unevenness. The cool period in and around flowering further prolonged the flowering cycle and created a wide degree of variability. The unsettled weather in general ranged from cool temperatures to occasional rain showers to a freak hailstorm in early May. The remainder of the season was thankfully moderate, and harvest started on historical average in early August. The key to success in 2022 was the selective thinning of shoots and fruit to reduce the variation, tightening the window of ripening. Due to the complexities of the growing season, the wines show excellent structure and verve, with typical site specificity, and all in all a terrific vintage with aging potential.

TECHNICAL NOTES

Barrel Description: 50% new, 50% 1yr.

Barrel Aged: 11 months

pH: 3.41

TA: 0.60g/100mL

Alc: 14.1%

Released 2024

\$70

