

WILLIAMS SELYEM



2022 Central Coast Pinot Noir

WINEMAKER COMMENTS

Notes of plum and purple flowers combine with wood spices to showcase this elegant offering. Hints of dried herbs add a wonderful counterpoint to the fruit and floral aromatics. Easy to drink and approachable with the soft tannin structure and seamless acidity. With an already round palate architecture, the wine can be enjoyed young, but certainly will hold for several years.

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: 35% new, 34% 1yr., 31% 2 yr.

Barrel Aged: 11 months

pH: 3.60

TA: 0.55g/100mL

Alc: 13.5%

Released 2024

\$49

