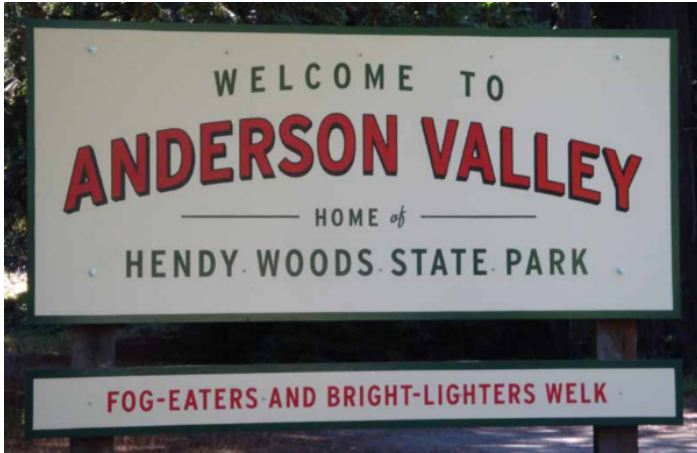


# WILLIAMS SELYEM

SPRING 2024 RELEASE

It is with great pleasure and excitement that I announce the release of the first Williams Selyem Anderson Valley AVA wine. This offering joins an already stellar group of Pinot Noir produced from this unique region; Ferrington Vineyard, Savoy Vineyard, and the no longer produced Morning Dew Ranch.



Driving up to the Anderson Valley in Mendocino County is one of my favorite things to do. As the crow flies, it's not very far from Westside Road, but it feels a world away. The road I travel is narrow and winding, with amazing switchbacks and surrounded by redwood trees; the setting is more than idyllic. Dropping down into the Valley, as a 'brightlighter,' one of my first stops is to grab a 'Horn of Zeese' at the local bakery. Wait, what? Unique and isolated, the farming community developed a dialect of sorts in the late 1890s called Boontling. Jargon-based, Boontling has largely died out, but the colorful language speaks to its individuality as a place. A 'brightlighter' is an out-of-towner and a 'Horn of Zeese' is a cup of coffee, named after a local who liked his coffee very strong. Interesting and

one-of-a-kind, Anderson Valley is truly special, not only for its charm and character, but also in its reputation as a premium growing region for world-class wine.

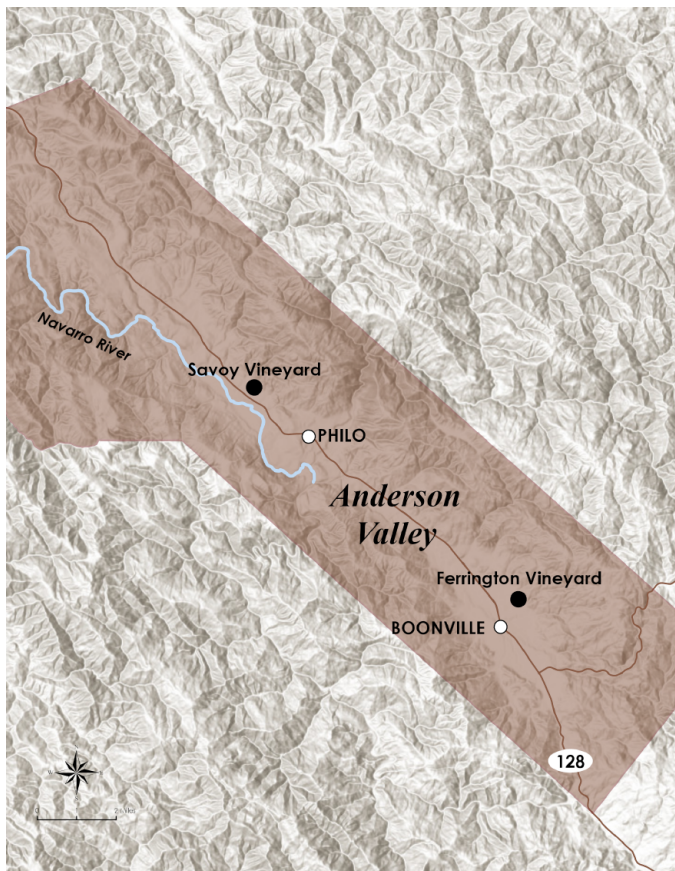
Anderson Valley was established as an AVA in 1983, recognizing it as a unique growing region. A long, narrow valley with coastal fog influences from the Navarro River, the area is ideal for premium grape growing. Situated with Philo on the north end and Boonville in the south end, the region enjoys very cold and frosty springs with warm summer days and very cold nights. It's not uncommon to have a large diurnal temperature shift of up to 50°F. For contrast, there were times when I would leave Russian River Valley in the morning, where the temperature was 55°F, and arrive at Ferrington Vineyard for grape sampling and the temperature would be 46°F. The net effect of such cold nights is that the ripening of grapes really slows down, allowing for long hang times with potentially modest sugar accumulation, balanced acidity, and terrific tannin development. With the longer hang times, particularly in the Deep End near Philo, the wines can deliver a rich black cherry and blueberry fruit profile.

This cool climate area piqued Burt's interest and in 1992, he met John Ferrington and made the first Ferrington Vineyard designate Pinot Noir, which has been a backbone of the Williams Selyem portfolio for over 30 years. In 1998, when Burt sold Williams Selyem to John and Kathe Dyson, he purchased land in Anderson Valley and developed what would become the Morning Dew Ranch. From 2010 through 2016, we sourced grapes from Morning Dew Ranch, which quickly became a fan favorite. Some of my most treasured Williams Selyem memories are walks with Burt in that vineyard.

The love affair with this quirky region continued with the introduction of the Savoy Vineyard Pinot Noir in 2019. Sourced from Martini, Pommard, and 115, it's a classic wine from the Deep End that showcases the best of wine grape growing in Anderson Valley.

Looking to further bolster our appellation offerings, we looked to Anderson Valley. Working with our grower partners and vineyard management teams at Savoy and Ferrington, we were able to source from several unique vineyards that

*Continued on the next page*



capture the essence and charm of the region. In addition to some blocks at Ferrington, the Anderson Valley bottling is comprised of the Conzelman Vineyard as the foundation of the blend, along with a hilltop vineyard above Savoy called Purcell. The diversity of these sites creates a panoramic view of the Valley, highlighting essences of dark cherry and blueberry aromas, along with the fresh herb quality of the pennyroyal, a low-growing plant that has a similar smell to spearmint, which is commonly found in vineyards there.

I sincerely hope you'll enjoy this inaugural offering as much as I do. Cheers!

—Director of Winemaking Jeff Mangahas

## *Important Dates*

**MARCH 4**

Shipping Begins in Hot States  
AL, AZ, FL, GA, LA, NC, SC, TN, & TX

**MARCH 18**

Shipping Begins in Other Areas

## *Elegant*

### 2022 Central Coast Pinot Noir

**\$49**

SAN BENITO COUNTY

13.5% ALC.

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.

### 2022 Sonoma County Pinot Noir

**\$49**

SONOMA COUNTY

13.7% ALC.

Strawberry and cherry notes abound in this classy Pinot Noir that highlights and typifies the best of what Sonoma County has to offer. Sourced from diverse vineyards in the Russian River Valley and the Sonoma Coast, the wine showcases red fruits and citrus notes with hints of lavender and sassafras. Polished and elegantly textured tannins are coupled with seamless acidity and a soft finish that is quite enjoyable and irresistible today.

### 2021 Terra de Promissio Vineyard Pinot Noir

**\$78**

SONOMA COAST

13.3% ALC.

Brooding and mysterious, the aromatics need some coaxing from the glass. A wild fruit character is highlighted in the nose with elements of dried herbs and earthiness. Terra de Promissio is in a cold and windy site that hastens ripening and allows for terrific development of flavor and tannins. Dark cherry notes and dried herbs predominate the palate. The wine has a super silky texture in the mouth owing to the moderate acid and excellent tannin resolution.

## *Medium-Bodied*

### 2022 Anderson Valley Pinot Noir

**\$70**

MENDOCINO COUNTY

14.1% ALC.

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. I hope that you enjoy this outstanding new addition to the Williams Selyem appellation portfolio.

# PINOT NOIR

## Medium-Bodied

### 2022 Russian River Valley Pinot Noir \$70

RUSSIAN RIVER VALLEY

13.4% ALC.

Sourced from several Russian River Valley sites, the wine brings together unique flavor profiles to provide a balanced, 360° perspective on the appellation. Red fruits, red and purple flowers, and hints of English Breakfast tea wrap up with the woody, earthy side of Pinot Noir. Highlights of fennel and fresh herbs add intrigue to the aromatics. Firmer in texture and tannin, the palate is saturated with red fruits and citrus flavors. The interplay of the acidity and tannin helps to stretch the palate out to give length.

### 2022 Sonoma Coast Pinot Noir \$70

SONOMA COAST

13.5% ALC.

Brooding and darker in profile compared to the Russian River Valley bottling, the Sonoma Coast is a completely different animal. Plum, dried herbs and savory undertones complete the darker aromatic profile. Full bodied at the entry, the palate becomes saturated with flavors of plum and brambly fruits. The mid-palate weight is compelling, and the firmness of the tannins seem to melt to the extract of the wine. The palate is then refreshed with enough acidity that carries the wine to the finish with a lingering hint of a sous bois character.

### 2022 Martaella Vineyard Pinot Noir \$78

RUSSIAN RIVER VALLEY

13.6% ALC.

Planted to one of the highest density spacings in the Russian River Valley, the wine showcases power, grace and elegance. The nose leads with notes of black cherry and raspberry that meld into hints of Earl Grey tea to offer a kaleidoscope of aromas. A dried flower note further adds complexity. The palate is equally sensational with red and black fruit flavors that transition to excellent acid verve that ultimately give way to a substantial, yet refined tannin structure.

### 2022 Olivet Lane Vineyard Pinot Noir \$90

RUSSIAN RIVER VALLEY

13.4% ALC.

Perfumed with hints of dried flowers, sarsaparilla root, and berry fruit notes, the wine epitomizes poise and elegance. Earthy tones of tree bark and leather belie the fruit tones and add a bass note to complete the terrific aromatics. Red fruits give way to a round and supple texture and showcases the polish of what older vines bring to the plate.

### 2022 Westside Road Neighbors Pinot Noir \$90

RUSSIAN RIVER VALLEY

14.1% ALC.

The complexity of microclimates and multitude of soil types drives the unique profile of the Westside Road Neighbors wine. Sourced from classic vineyards such as Allen, Rochioli, and the Williams Selyem Estate, the vineyards combine to make a wine of elegance and beauty. Red fruited with hints of cedar and sassafras, the aromatics are beguiling. Terrifically proportioned in the mouth, the balance of fruit flavors, tannin, acid, and the signature finish of crushed rocks create a texture that is utterly ethereal.

## Full-Bodied

### 2022 Eastside Road Neighbors Pinot Noir \$72

RUSSIAN RIVER VALLEY

13.9% ALC.

The Eastside Road Neighbors highlights the part of the Russian River Valley that tends to make wines that are showy and exuberant. Notes of berry fruits, interlaced with highlights of red fruits, jump out of the glass. Woody aromas of cedar and earthiness add a compelling layer and texture. A burst of the berry fruits on the palate gives way to wood spices with a citrus freshness all the way to the expansive finish.

# CHARDONNAY

### 2022 Unoaked Chardonnay \$45

RUSSIAN RIVER VALLEY

14.1% ALC.

Aromatic and lively on the nose, the Unoaked Chardonnay represents Chardonnay in its purest form. Notes of pear, quince, and jasmine flowers jump from the glass. With a little aeration in the glass, hints of yellow apple and star fruit are discernible. Due to the extended aging on the lees and periodic stirring, the palate is rich and layered. The hint of jasmine flowers on the finish adds a complex and spicy quality that offers a wonderful closure to the palate. Fresh and vivacious, the wine offers many food pairing options from light appetizers to richer shellfish dishes.

### 2022 Heintz Vineyard Chardonnay \$68

RUSSIAN RIVER VALLEY

14.4% ALC.

Another classic Chardonnay in the making from the Heintz Vineyard. Deeply pitched aromas of baking spices, ripe yellow apple, with hints of tropical fruits permeate the glass. A subtle floral element further lifts the nose and offers intrigue. In the mouth, the palate is saturated with density. Apple and pear flavors predominate and flow into the terrific, signature mineral driven finish.

### 2022 Olivet Lane Vineyard Chardonnay \$68

RUSSIAN RIVER VALLEY

14.6% ALC.

Hints of yellow apple and pear are evident at first nosing. With aeration, notes of fresh herbs and tangerine peel emerge to round out the aromatics. Weighty on the entry, the wine expands on the palate with a great structure of Meyer lemon skin and flavors of yellow pear and apple. The acidity is seamlessly integrated into the texture giving way to a round and rich mouthfeel.

On our website, you will find tasting sheets in pdf format for library wine. These down-loadable documents include a tasting summary. A recommended cellaring timeframe can be found at [www.williamsselyem.com](http://www.williamsselyem.com) and navigate to the 'Wine Library' page. You can search by vintage, vineyard, or region (AVA).

# ZINFANDEL

## 2022 Fanucchi-Wood Road Vineyard Zinfandel

RUSSIAN RIVER VALLEY

\$72

14.9% ALC.

Planted in 1890, the Fanucchi-Wood Road Vineyard is one of the oldest vineyards in Sonoma County. These vines continue to make a wine of depth and character that is truly special. Black fruits with hints of brambles and star anise combine with the signature stone fruit character. Full bodied and lively on the palate, the concentration and depth are balanced out well by the freshness of the acid. Classic boysenberry flavors give way to notes of anise and citrus to round out this complex and layered beauty.

## 2022 Papera Vineyard Zinfandel

RUSSIAN RIVER VALLEY

\$72

15.0% ALC.

Zesty and dark fruited, the signature blackberry and brambly aromatics of this Zinfandel jump from the glass. Hints of Tellicherry peppercorn add an intriguing floral, spiciness to the nose. Robust tannins give way to black fruit flavors and anise. The fresh acidity keeps the wine light on its feet and carries it to a long finish reminiscent of grapefruit zest. These old vines create a wine with extract that saturates and stains the palate with flavor and density.

## *2022 Vintage Summary*

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.

—Director of Winemaking Jeff Mangahas



t for each of these new releases as well as most of our  
tasting notes, technical information, and a vintage  
rund on the wine page. To access this information, visit  
ary' section where you can search by wine name, varietal,

# Brined Pork Chops with Savory Rhubarb Compote and Orange Gremolata

Lead WS Estate Host Kathleen de Chadenedes | Serves 4

## Brine for Pork Chops

4 bone-in pork chops, rib or loin  
2 cups water  
¼ cups kosher salt  
¼ cups granulated sugar  
2 teaspoons fennel seed, lightly crushed  
2 teaspoons whole cardamom pods, lightly crushed  
1 teaspoons whole black peppercorns, lightly crushed  
1 teaspoons fresh ginger, thinly sliced  
2 bay leaves  
Peel of 1 orange, most white pith removed

Heat water in a small, nonreactive saucepan until hot. Add salt and sugar. Stir to dissolve. Remove from heat. Add all the above aromatics and let cool to room temperature. Pour brine over chops in a nonreactive dish or large Ziploc bag. Brine chops for at least 1 hour or up to 8 hours.

## Rhubarb Compote

12 ounces fresh trimmed or frozen sliced rhubarb  
2 medium shallots, peeled and minced  
½ teaspoons minced fresh ginger  
6 tablespoons unsalted butter, divided into 2 tbsp and 4 tbsp portions  
½ cups Pinot Noir  
3 tablespoons honey  
¼ cups fresh orange juice  
Dash of ground cardamom  
Salt and pepper to taste

In a medium, nonreactive saucepan, melt 2 tablespoons butter over medium heat. Add shallots and ginger. Cook, stirring about 2 minutes. Add rhubarb and wine. Cook until rhubarb is soft, (the consistency of thick applesauce) stirring occasionally. Add the rest of the ingredients and cook for 15-20 minutes over low heat. Compote should thicken as liquid reduces. Finish with the remaining 4 tablespoons butter. Add salt and pepper to taste. The sauce should be slightly sweet and the butter should minimize the sharpness of the rhubarb. Set aside.

## Gremolata

1 tablespoons chopped Italian parsley  
½ teaspoons finely minced garlic  
2 teaspoons finely grated orange zest

Combine all ingredients and set aside.

## To Finish the Dish

Remove chops from brine and dry well with paper towels. No need to season meat because the brine should suffice. Either pan fry or grill chops. Timing depends to the thickness of the grilled chops. Temperature should reach 140° F. Serve chops on top of a portion of the rhubarb compote and top with a sprinkling of gremolata.

This dish shows beautifully when accompanied by a combination of peas (English or sugar snap) and quartered tiny Japanese turnips. Crispy roasted new potatoes round out the meal. Rhubarb, peas, Japanese turnips, and new potatoes are all ingredients that appear in the market in the Spring, just in time to enjoy with your Williams Selyem Spring allocation.

**This recipe was developed to showcase the inaugural release of our Anderson Valley Pinot Noir.**

## Ordering

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- Online ordering is strongly encouraged! To access your allocation, use the customized hyperlink in the email we'll send to you on the opening day of the release. Or sign in via our website using your user credentials.
- Orders are filled on a first-come, first-served basis. Allocations are **not** guaranteed; they represent the number of bottles available to you until the wine sells out (which is often before the last day to order). Please place your order as soon as possible for best order fulfillment.
- For bottles beyond your allocation, please use the wish list column. These requests will be filled, if possible, before the close of the release. You do not need to include payment for wish list wines. We will charge or invoice your account later if the request is filled.
- If paying by check, please send via mail to 7227 Westside Rd, Healdsburg CA 95448
- Order confirmations will be sent via email. Please verify your email address!
- Faxed or mailed orders submitted without payment will not be filled; phone and email orders are not accepted.

## Shipping

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- Unless otherwise specified or specifically requested, “hot state” (AL, AZ, FL, GA, LA, NC, SC, TN, & TX) orders will begin shipping on Monday, March 4, and our main ship date is Monday, March 18.
- Some states do not permit direct wine shipments, or they may limit the amount of wine we can ship to you. Please see our website for more details.
- We require a valid shipping address (sorry, no PO Boxes) where someone 21+ years of age is available to sign for the package, during regular business hours.

## Wine Pickup

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### CALIFORNIA

- If you wish to pick up your wine at the WS Estate, please select the ‘CA Pickup’ option and we will reach out to schedule your pickup.

### THIRD-PARTY PICKUP

- WS does not apply a shipping/handling charge for CA Pickup going to these third-party vendors: All Ways Cool, 55 Degrees, Oeno Vaults, Vinfolio or VinDelivery – local deliveries only. Handling fees may be added by the vendor; see your contract or contact them directly for more info.
- You must establish an account with the third-party vendor of your choice prior to order pickup.
- Please also note that these vendors do not allow pickups from their location.

### NEW YORK

- The dates for the Pickup Event in Millbrook, NY are Friday, May 3 - Sunday, May 5. If you select this option, we will communicate event details with you via email as we get closer to the event.  
Address: 26 Wing Road, Millbrook, NY 12545; Phone: (845) 677-8383 ext. 21;  
Email address: millbrookwinery@millwine.com; Website: www.millbrookwine.com