WILLIAMS SELYEM

2022 Foss Vineyard Pinot Noir

WINEMAKER COMMENTS

Mulberry and plum notes mix with hints of leather and cedar. Five-spice and woody spices belie the dark fruit character and add an additional layer of complexity to this wine. Berry fruit flavors and hints of lightly brewed coffee are apparent on the palate along with a touch of wood spices. Foss consistently has a brooding fruit profile with earthy undertones and moderate acidity that offers richness.

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 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: 62% new, 38% 1yr. Barrel Aged: 16 months pH: 3.57 TA: 0.56g/100mL Alc: 13.8% Released 2024 \$78

