

# WILLIAMS SELYEM



## 2022 Hirsch Vineyard Pinot Noir

### WINEMAKER COMMENTS

With scents of wild herbs, fennel, and dark fruits, Hirsch never disappoints. Notes of five-spice and soy further add a depth to the umami aromatics. Tannic and rich at the same time, the palate is saturated with flavors of blackberry and pomegranate while maintaining a freshness of acidity to counterpoint the sheer size of the wine. The tannins are robust yet fine, and finish with a hint of cedar and lightly roasted Costa Rican 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. 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 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: 16 months

pH: 3.42

TA: 0.63g/100mL

Alc: 14.1%

Released 2024

\$110

