

# WILLIAMS SELYEM



## 2022 Precious Mountain Vineyard Pinot Noir

### WINEMAKER COMMENTS

Red fruits with a dried herb and dusty, earthy quality are coaxed from the glass. A hint of dried rose petals and lavender adds a lift to the dark-fruited profile. With air, the red fruit character appears as raspberry confiture. Tannic at the outset, the structure continues down the palate and finishes with a grapefruit-like sensation. High atop the Sonoma Coast, Precious Mountain is typified by structure and savory qualities. Low yielding and dry farmed, it is easy to understand why this wine is so intense. Patience in the cellar will be rewarded with a sublime texture.

### THE VINEYARD

Precious Mountain, located in the Sonoma Coast appellation, sits atop the second mountain ridge in from the Pacific Coast, near Fort Ross. This is a very small vineyard planted on steep slopes at an elevation of 1,750 feet. At this elevation coastal breezes, not fog, are responsible for Precious Mountain's cool evenings and moderate daytime temperatures. The vineyard is dry farmed which produces intense flavors.

### 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: 3.49

TA: 0.59g/100mL

Alc: 13.6%

Released 2024

\$150

