

WILLIAMS SELYEM



2022 Weir Vineyard Pinot Noir

WINEMAKER COMMENTS

Perfumed and nuanced with scents of strawberry and a bouquet of flowers. An aroma of fennel and fennel pollen along with savory undertones add intrigue to this unique wine. The nose also highlights notes of crushed minerals that captivate the senses. Robust on the entry, the palate clearly indicates the elevation and rocky, well-drained soils where the grapes are grown. Red fruits and citrus flavors predominate with hints of wood spices. A wine that typically requires some time in the bottle to harmonize the structural components, but with patience, the reward is outstanding!

THE VINEYARD

The Weir Vineyard is located near Yorkville in Mendocino County. Fifteen acres are planted on a south-facing slope of a steep old sheep ranch. The elevation is just under 1,000 feet and the climate is classic warm days and cool nights. The Weir Vineyard is planted to Romanee-Conti, Wadenswil 2-A, Pommard, and Rochioli clones. The vines are cane pruned with vertical shoot positioning, and a plant density of 1,000 vines per acre.

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: 58% new, 42% 1yr.

Barrel Aged: 16 months

pH: 3.55

TA: 0.57g/100mL

Alc: 14.2%

Released 2024

\$78

