

2022 Vista Verde Vineyard Pinot Noir

WINEMAKER COMMENTS

Notes of fresh plum and berry are apparent in this wonderfully aromatic wine. Interlaced into the fruit notes are hints of tangerine, cedar, and five-spice. Flavors of plum and berry play a predominant role, along with hints of wood spices. Supple at the entry, the wine has terrific grip in the mid-palate before turning soft and elegant again with a gravelly impression lingering on the finish. Due to the limestone soil, Vista Verde typically has a beautiful and supple texture with a mineral-like impression.

THE VINEYARD

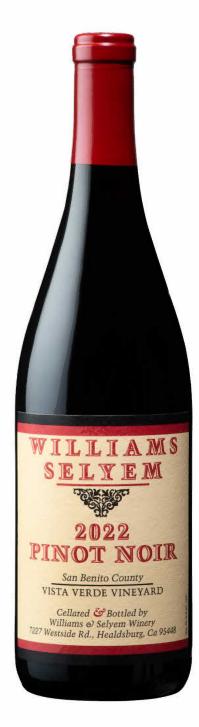
Vista Verde Vineyard is located a couple miles southeast of Hollister, California, near the small town of Tres Pinos in San Benito County. This heavy limestone vineyard is separated into blocks that include clones such as Calera, Canada, and Swan.

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: 60% new, 40% 1yr. Barrel Aged: 16 months pH: 3.53 TA: 0.56/100mL Alc: 13.9% Released 2024 \$72





2022 Bucher Vineyard Pinot Noir

WINEMAKER COMMENTS

Aromatically unique in profile, notes of raspberry and cream combine with earthy elements. Clove, cedar, leather, and sous bois aromas all layer together in the nose. Vibrant and fresh in the mouth, the flavors of red fruits are a counterpoint to the earthy, leathery elements, which intrigue the palate. Situated on the hills of Westside Road, this is usually one of the first sites picked, which preserves the raspberry freshness of this wine.

THE VINEYARD

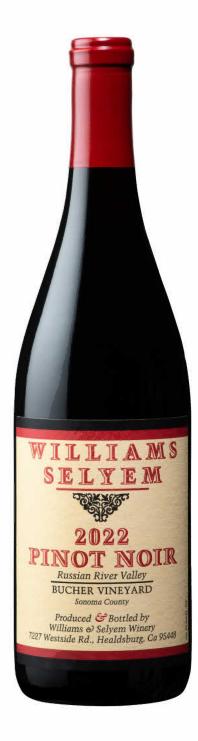
The Bucher Vineyard is located about 1¹/₂ miles north of our winemaking facility on Westside Road. The clones planted include 777, 115, 37, and Pommard 4, with an Arbuckle gravely loam soil.

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: 63% new, 37% 1yr. Barrel Aged: 16months pH: 3.47 TA: 0.57g/100mL Alc: 13.8% Released 2024 \$78





2022 Calegari Vineyard Pinot Noir

WINEMAKER COMMENTS

Complex and alluring on the nose, this wine is reminiscent of potpourri spices with highlights of red fruits and citrus peel. Notes of dried rose petals and lavender offer a beautiful lift to this highly aromatic wine. Vibrant and focused in the mouth, with flavors of bright red fruits and citrus peel, and a persistent finish of black tea-like tannins. Calegari is typified by red fruits and a tangy acid profile that allows for a wide array of food pairings. This is quintessential Russian River Valley Pinot Noir at its best.

THE VINEYARD

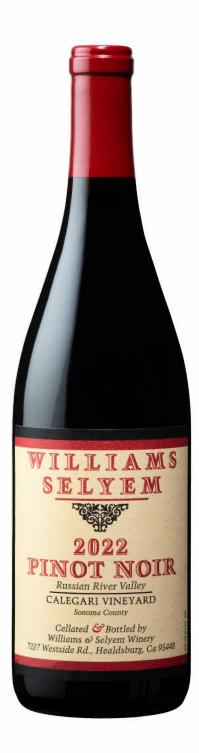
In 2001, approximately 14 acres of Pinot Noir were planted to clones 115 and 777, and more recently, Mt. Eden and Swan clones were added. The signature of this wine is its bright red fruit and floral qualities; the Calegari Vineyard Pinot Noir exemplifies true Russian River Valley style.

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: 61% new, 39% 1yr. Barrel Aged: 16 months pH: 3.44 TA: 0.57g/100mL Alc: 14.1% Released 2024 \$78





2022 Ferrington Vineyard Pinot Noir

WINEMAKER COMMENTS

Red currant and cranberry notes abound in this electric wine from a stalwart site in Boonville. Hints of black cherry mingle with anise and clove to round out the explosive aromatics. Flavors of bergamot, currant, and cranberry permeate and saturate the palate with a refreshing tangerine tanginess. Year after year, Ferrington produces wines of verve while maintaining a sense of Zen. A versatile wine with food pairings and tremendous aging potential.

THE VINEYARD

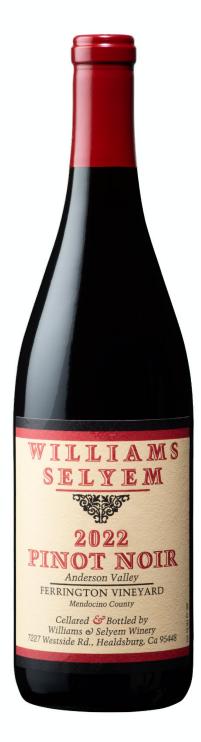
Ferrington Vineyard is located in Mendocino County's Anderson Valley. The 70 acres of rich valley floor were planted with clones brought back from Burgundy. Six clones of Pinot Noir, including Pommard (UCD4), 115, 777, 667, 943 and Romanee-Conti selection, comprise about 27 acres of this vineyard.

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: 56% new, 44% 1yr. Barrel Aged: 16 months pH: 3.36 TA: 0.62g/100mL Alc: 13.9% Released 2024 \$78



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

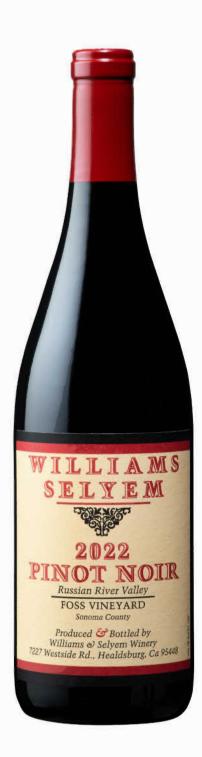
The Foss Vineyard sits above Eastside Road in the Middle Reach region of the Russian River Valley. With a fine, clay loam soil type and a temperate microclimate, this site is extremely well drained and therefore an excellent site for Pinot Noir. Planted to Pommard, Swan, and Mt. Eden, together they offer 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



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

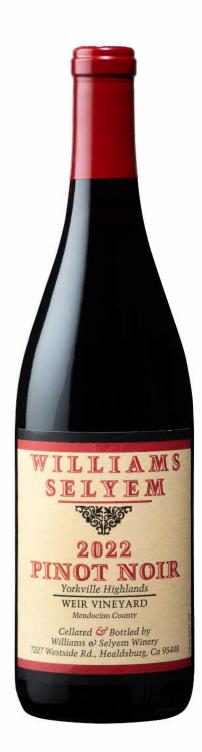
The Weir Vineyard is located near Yorkville in Mendocino County. Fifteen acres are planted on a south-facing slope of a steep old sheep ranch. The elevation is just under 1,000 feet and the climate is classic warm days and cool nights. The Weir Vineyard is planted to Romanee-Conti, Wadenswil 2-A, Pommard, 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





2022 Allen Vineyard Pinot Noir

WINEMAKER COMMENTS

The Allen perfume is elusive and hard to describe but can be summed up with hints of strawberry and delicate flowers. Traces of raspberry and citrus come through in the delicate aromatics. The palate is really where this wine shines with roundness throughout from the front to the back. Lightly brewed black tea on the mid-palate transitions to an effusive finish of crushed rocks and minerals. The Allen wines have a terrific track record of ageability.

THE VINEYARD

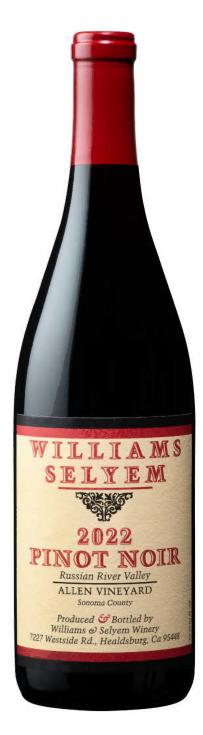
The Allen Vineyard surrounds our winemaking facility. This Russian River Valley hillside vineyard was planted in the early 1970s, and produces low yields of exceptional quality Pinot Noir.

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: 53% new, 47% 1yr. Barrel Aged: 16 months pH: 3.50 TA: 0.59g/100mL Alc: 13.9% Released 2024 \$110





2022 Coastlands Vineyard Pinot Noir

WINEMAKER COMMENTS

Notes of black cherry juice mix with pomegranate and savory undertones in very showy aromatics. As if walking under a Coastal redwood forest, the smells of the underbrush and tree bark lure the senses. On the tongue, the wine glides across the palate with refreshing acidity and carries along with it flavors of red and black fruit and sous bois elements. The structure is robust, but the extract compellingly softens the palate and brings it back to balance. With a stunning view of the Sonoma Coast from the vineyard, this wine typifies the rugged, wild coast with its intensity and grace.

THE VINEYARD

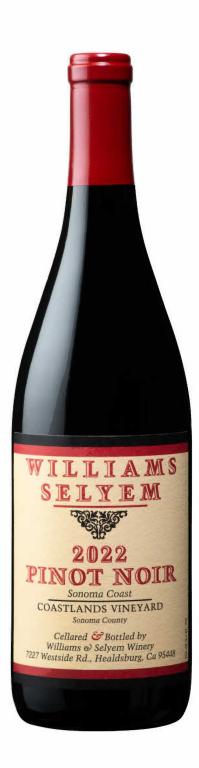
Coastlands Vineyard is located at an elevation of 1,150 feet on a mountain ridge above the Pacific Ocean, four miles from Occidental. At this elevation coastal breezes, not fog, are responsible for Coastlands Vineyard's cool evenings and moderate daytime temperatures.

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: 60% new, 40% 1yr. Barrel Aged: 16 months pH: 3.43 TA: 0.64g/100mL Alc: 14.2% Released 2024 \$110





2022 Cohn Vineyard Pinot Noir

WINEMAKER COMMENTS

Another blockbuster of a wine, the 2022 Cohn is a wine of depth and complexity. Brooding and dark, notes of black cherry combine with blood orange and hints of sous bois. Wood spices perfectly complement the dark fruit character. With great acidity and structure, the wine is buffered with terrific extract that provides balance. Dark fruits, citrus, and notes of cedar wrap up with flavors of black tea.

THE VINEYARD

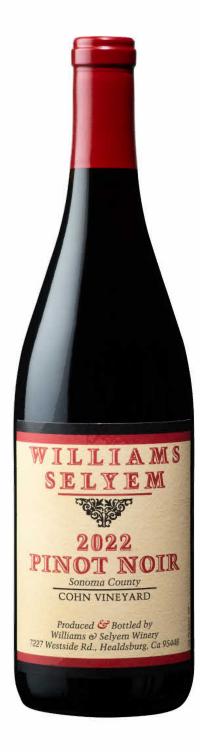
Planted in 1970, this old-vine vineyard is a treasure in Sonoma County. Nestled in the hills and forest above Westside Road, Cohn Vineyard enjoys perfect exposure and drainage.

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: 64% new, 36% 1yr. Barrel Aged: 16 months pH: 3.39 TA: 0.59g/100mL Alc: 13.8% Released 2024 \$110



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

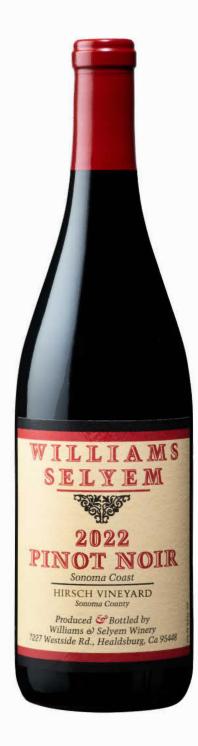
The Hirsch Vineyard is located above Fort Ross on a rugged, mountainous ridge parallel to the Pacific shore at an altitude of roughly 1,500 feet above sea level. Though located within 3.5 miles of the ocean, the vineyard is well above the marine fogline, receiving radiant sunlight throughout the day 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





2022 Rochioli Riverblock Vineyard Pinot Noir

WINEMAKER COMMENTS

A quintessential and classic wine from the Williams Selyem portfolio, this wine never disappoints. Dark fruited in nature, the wine has a brooding nose with savory elements of dried herbs and tree bark. The layers of aromas meld together, and the nose and palate seem to take on an ethereal quality. Flavors of brambles and berry fruits mingle with the savory notes that offer a wonderful balance. Due to cool and slow ripening along the bank of the Russian River, the tannins are smooth and polished. An umami sensation towards the finish brings the palate to a wonderful conclusion.

THE VINEYARD

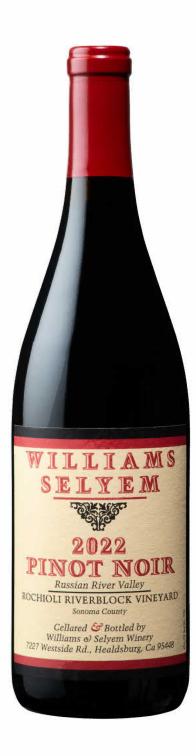
The Rochioli Riverblock Vineyard is located six miles southwest of the town of Healdsburg, banking the Russian River. Fog-cooled evenings and moderately warm daytime temperatures make the Russian River Valley region ideal for growing Chardonnay and Pinot Noir grapes.

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: 64% new, 36% 1yr. Barrel Aged: 16 months pH: 3.53 TA: 0.57g/100mL Alc: 13.5% Released 2024 \$110



WILLIAMS SELYEM

2022 Savoy Vineyard Pinot Noir

WINEMAKER COMMENTS

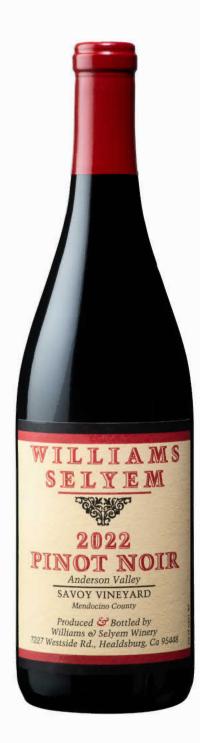
The aromatic profile is like a kaleidoscope for the nose. Aromas range from fruity to savory with notes of black cherry, mulberry, blueberry, citrus, cedar, and hints of sous bois. Equally complex in the mouth, the palate overwhelms the senses with flavors and transitions to a predominant sensation of black tea-like tannins from the mid-palate to the firm finish. Mysterious and enigmatic in personality, Savoy showcases a unique perspective of the Anderson Valley that will intrigue the senses.

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: 59% new, 41% 1yr. Barrel Aged: 16 months pH: 3.52 TA: 0.57g/100mL Alc: 14.1% Released 2024 \$110



2022 Lewis MacGregor Estate Vineyard Pinot Noir

WINEMAKER COMMENTS

Perfumed with summer red and black fruits, the aromas are captivating and alluring. Situated on a hilly site on Eastside Road, the Lewis MacGregor Estate Vineyard has a beautiful sunny exposition and extremely well drained soil to create a wine with concentration and finesse. Hints of citrus and purple flowers perfectly compliment the fruit notes. Flavors of black and red fruits transition into a tea-like flavor and sensation. Well-focused, the fresh acidity carries the wine to a long and satisfying finish. MacGregor is an enigma that showcases density while maintaining a terrific airiness.

THE VINEYARD

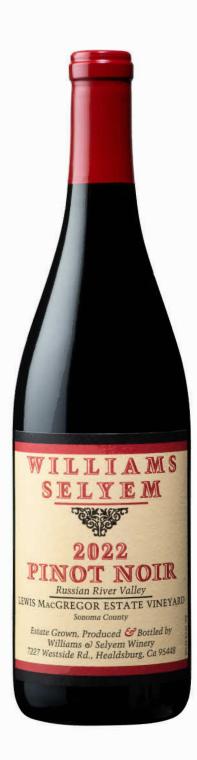
The Lewis MacGregor Estate Vineyard is nestled in on the ridgeline between Eastside Road and Starr Road and has a wonderfully well drained sandy loam soil with interspersed stream gravel. Named in honor of John Dyson's grandfather, the vineyard has a moderate micro-climate and is perfectly suited to Pinot Noir and Chardonnay to yield wines with character and verve.

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: 3.46 TA: 0.57g/100mL Alc: 13.9% Released 2024 \$125





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

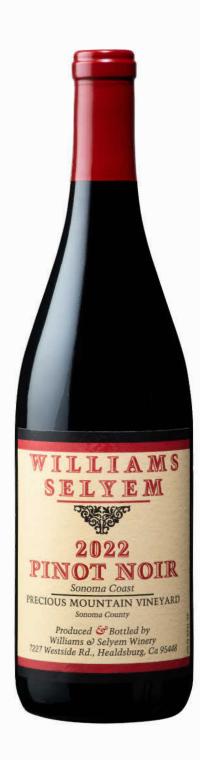
Precious Mountain, located in the Sonoma Coast appellation, sits atop the second mountain ridge in from the Pacific Coast, near Fort Ross. This is a very small vineyard planted on steep slopes at an elevation of 1,750 feet. At this elevation coastal breezes, not fog, are responsible for Precious Mountain's 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





2022 Williams Selyem Estate Vineyard Pinot Noir

WINEMAKER COMMENTS

Beautifully aromatic with raspberry and black cherry notes. Highlighted with hints of bergamot and cedar, this wine is luxuriously layered. Hints of clove and sarsaparilla add an enticing mid-bass range to the nose. Delicate and powerful at the same time, the wine coats the palate with red fruits and citrus. The tannins are extremely refined and approachable but will develop nicely over time. The finish is poised and graceful with a crushed rock and mineral finish.

THE VINEYARD

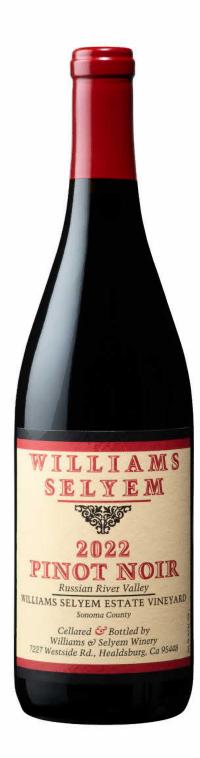
Our Williams Selyem Estate Vineyard is nestled in the heart of the Russian River Valley on Westside Road. With an opportunity to plant to our exact specifications, we selected clones of Pommard, Swan, Calera, and Mt. Eden (UCD 37). The vines are positioned northeast to southwest to allow for even exposure to the summer sun.

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: 65% new, 35% 1yr. Barrel Aged: 16 months pH: 3.56 TA: 0.56g/100mL Alc: 13.8% Released 2024 \$125





2022 Allen Vineyard Chardonnay

WINEMAKER COMMENTS

Highly aromatic and perfumed, the Allen Chardonnay is a quintessential Russian River Valley Chardonnay at its best. Notes of spiced pear and yellow apple combine with hints of white flowers and tangerine. Subtle notes of allspice and nutmeg compliment the knockout nose. The palate is beautifully rich with outstanding acid that gives the wine an ethereal quality as if to glide across the tongue. Pear and pear skin flavors predominate. The structure of the wine is compelling with terrific tannins that transition to a delightful crushed mineral finish.

THE VINEYARD

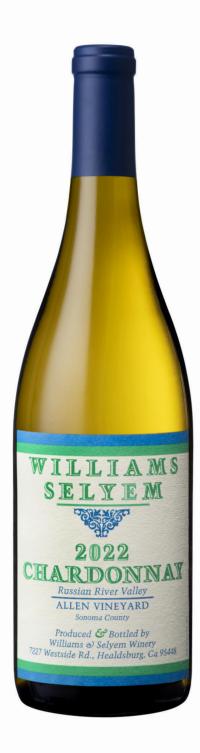
The Allen Vineyard surrounds our winemaking facility. This Russian River Valley hillside vineyard was planted in the early 1970s, and produces low yields of exceptional quality Pinot Noir.

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: 27% new, 26% 1yr., 20% 2 yr., 27% 3+ yr. Barrel Aged: 16 months pH: 3.23 TA: 0.66g/100mL Alc: 14.1% Released 2024 \$68





2022 Drake Estate Vineyard Chardonnay

WINEMAKER COMMENTS

Hints of Meyer lemon combine with mandarin orange and tropical notes in this exotically aromatic wine. A trace of shiso leaf perks up in the background, showcasing the cool climate nature of the vineyard. The Meyer lemon theme carries through on the palate and is round and unctuous without ever being heavy. The wine finishes with a spiciness reminiscent of the Meyer lemon skin.

THE VINEYARD

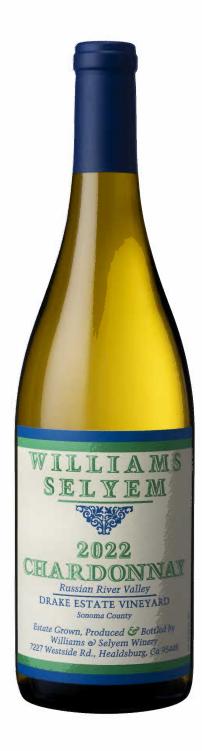
The Drake Estate Vineyard is located right on the Russian River near Guerneville and has the same Yolo Sandy Silt Loam soil as found in many of the very best vineyards along Westside Road. Originally planted to Rome apples, a late-ripening variety, the property has proven itself an exceptional location for growing Pinot Noir and Chardonnay.

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: 28% new, 24% 1yr., 24% 2 yr., 24% 3+ yr. Barrel Aged: 14months pH: 3.50 TA: 0.61g/100mL Alc: 14.1% Released 2024 \$68





2022 Lewis MacGregor Estate Vineyard Chardonnay

WINEMAKER COMMENTS

A showstopping wine with concentrated and piercing aromatics of spiced pear, apple, and crushed minerals. Aged on the lees, a subtle biscuit note adds an interesting undertone along with a hint of orange blossom. Planted to an old Wente clone of Chardonnay, the wine is about texture with terrific concentration while maintaining verve and precision. The back half of the palate is completely saturated with an impression of crushed minerals that lingers on the finish.

THE VINEYARD

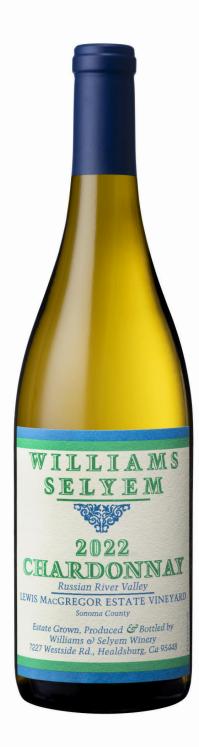
The Lewis MacGregor Estate Vineyard is nestled in on the ridgeline between Eastside Road and Starr Road and has a wonderfully well drained sandy loam soil with interspersed stream gravel. Named in honor of John Dyson's grandfather, the vineyard has a moderate micro-climate and is perfectly suited to Pinot Noir and Chardonnay, yielding wines with character and verve.

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: 29% new, 21% 1yr., 29% 2 yr., 21% 3+ yr. Barrel Aged: 16 months pH: 3.16 TA: 0.70g/100mL Alc: 14.3% Released 2024 \$68



2022 Three Sisters Vineyard Chardonnay

WILLIAMS

SELYEM

WINEMAKER COMMENTS

As if walking on the Sonoma Coast, aromas of chapparal typify this wine. Unique and special subtle notes of yellow pear and Mirabelle plum are complemented by aromas of a meadow and a sous bois character. The palate is where this wine shines with a compelling tannic structure. Flavors of plum transition to an impression of salinity throughout and finish with a quinine-like sensation. This is a special terroir on the Coast that offers a unique expression of Chardonnay.

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: 33% new, 17% 1yr., 17% 2 yr., 33% 3+ yr. Barrel Aged: 16 months pH: 3.48 TA: 0.56g/100mL Alc: 14.1% Released 2024 \$68





2022 Williams Selyem Estate Vineyard Chardonnay

WINEMAKER COMMENTS

Exotic and floral at the outset, notes of lime, pear, and apple are discernible. Musk melon belies the floral character and adds a wonderful depth. The palate is rich and round with an elegant finish. The burst of melon and jasmine flowers in the mid-palate adds a satisfying depth to the palate. The finish is effusive and subtle with a hint of salinity to complete the picture.

THE VINEYARD

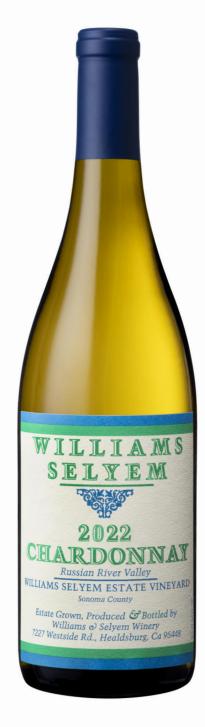
Our Williams Selyem Estate Vineyard is nestled in the heart of the Russian River Valley on Westside Road just below the winery and adjacent to the Russian River. The vineyard is planted to 20 different clones of Chardonnay and shares a similar soil profile to the Allen Vineyard and Rochioli Riverblock.

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: 17% new, 33% 1yr., 17% 2 yr., 33% 3+ yr. Barrel Aged: 16 months pH: 3.52 TA: 0.58g/100mL Alc: 14.4% Released 2024 \$70



2022 Bacigalupi Vineyard Zinfandel

WINEMAKER COMMENTS

Reminiscent of a basketful of summer berries, the aromas are concentrated yet maintain an unmatched freshness. More brooding elements of loganberry and hints of pepper are also apparent and provide the mid-bass range to complete a layered aromatic profile. Upon entry, this wine showcases the cool climate nature of the Russian River Valley with refreshing acidity that carries the dark berry flavors to a long, satisfying finish. Made in traditional Williams Selyem style with the dairy tanks and gentle handling, the palate profile is balanced and round.

THE VINEYARD

The grapes for this wine come from a small block of old-vine Zinfandel in the Russian River Valley. The Bacigalupi Vineyard is less than 2 acres of 90+ year-old head pruned vines, which naturally yield low tonnage that produces very concentrated wines.

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: 27% new, 27% 1yr., 27% 2 yr., 19% 3+ yr. Barrel Aged: 14 months pH: 3.32 TA: 0..74g/100mL Alc: 15.1% Released 2024 \$72





2022 Saitone Estate Vineyard Zinfandel

WINEMAKER COMMENTS

A sensational nose of boysenberry and brambles jump from the glass to captivate the senses. Hints of pomegranate, citrus, and black pepper add further complexity. Sizeable in structure and weight, the black fruit character predominates and is wonderfully balanced by the tanginess of citrus. Hints of clove and wood spices add a perfume and levity to the bouquet. Refreshing and balanced, this wine highlights what old-vine Zinfandel is all about.

THE VINEYARD

Planted in 1895, Saitone Vineyard is in the heart of old-vine Zinfandel country on Olivet Road in the Russian River Valley. Planted to mostly Zinfandel, there are some mixed varieties interspersed in the vineyard.

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: 26% new, 26% 1yr., 26% 2 yr., 22% 3+ yr. Barrel Aged: 14 months pH: 3.36 TA: 0.69g/100mL Alc: 15.1% Released 2024 \$72

