

# 2023 Martaella Vineyard Pinot Noir

### WINEMAKER COMMENTS

Our third vintage from the Martaella Vineyard illustrates the dark and brooding nature of the Russian River Valley terroir. The nose is an enticing play between Earl Grey tea and ripe blueberry with subtle leather notes. Hints of cloves and orange zest balance the flavors of black cherry and dark plum. Planted to a higher density vine spacing, this concentrated wine delivers a lingering, mouth-coating finish.

## THE VINEYARD

This 58-acre property is planted to 42 acres of Pinot Noir and Chardonnay in the heart of the Russian River Valley. The vineyard sits atop a knoll, where the climate is influenced primarily by cooling fog from the Pacific Ocean, a few miles to the west.

### **HARVEST 2023**

We experienced a welcome sense of normality in 2023, after tumultuous weather patterns during previous growing seasons, including drought conditions, heat events, and hail. This vintage began auspiciously with historical average rainfall and modest temperatures at the start of bud break. Ample sunshine and early heat resulted in even growth of the canopies, creating uniformity and balance as the vines entered the flowering cycle. While it was similarly cool at the outset of 2011, the 2023 heat units built slowly, and the weather was ideal by May. The flowering period was quick, and the fruit set bountiful. The weather was perfect in June and July, with a few heat spikes that kept the plants healthy and sustained. Mid-season crop adjustments were necessary to ensure good vine balance as veraison approached. With the cooler start to the vintage and the normal fog pattern of August, the ripening cycle slowed, and the crop achieved ideal hang time for tannin development at modest sugars. Across the board, the wines exhibit terrific purity of character with excellent tannin resolution. While hot and dry years can create wines of shocking intensity, these cooler vintages showcase the elegant style of Williams Selyem.

## **TECHNICAL NOTES**

Barrel Description: 53% new, 47% 1 yr.

Barrel Aged: 15 months

pH: 3.50

TA: 0.57g/100mL

Alc: 13.8% Released 2025

