



2022 Central Coast Pinot Noir

WINEMAKER COMMENTS

Notes of plum and purple flowers combine with wood spices to showcase this elegant offering. Hints of dried herbs add a wonderful counterpoint to the fruit and floral aromatics. Easy to drink and approachable with the soft tannin structure and seamless acidity. With an already round palate architecture, the wine can be enjoyed young, but certainly will hold for several years.

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: 35% new, 34% 1yr., 31% 2 yr.

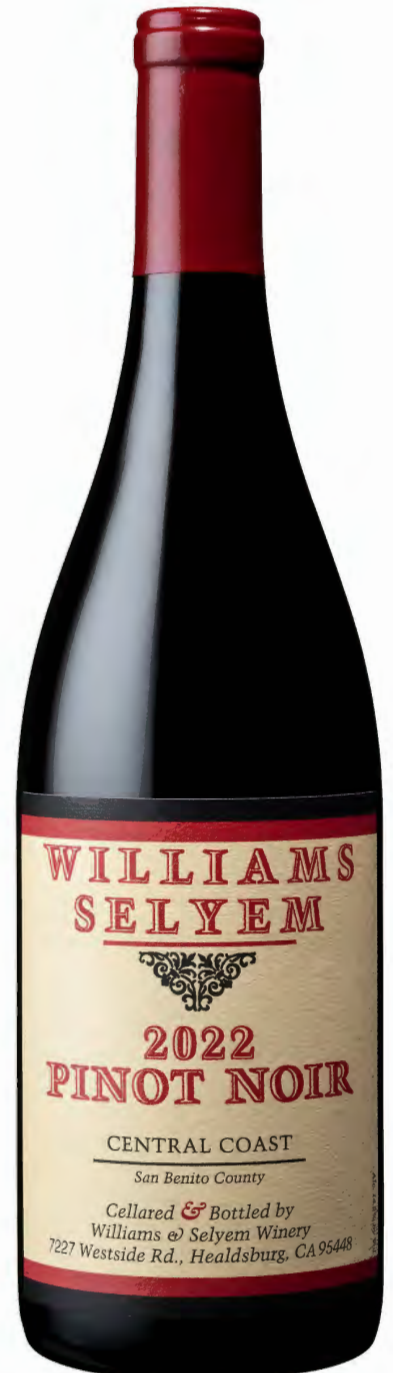
Barrel Aged: 11 months

pH: 3.60

TA: 0.55g/100mL

Alc: 13.5%

Released 2024



WILLIAMS SELYEM



2022 Sonoma County Pinot Noir

WINEMAKER COMMENTS

Strawberry and cherry notes abound in this classy Pinot Noir that highlights and typifies the best of what Sonoma County has to offer. Sourced from diverse vineyards in the Russian River Valley and the Sonoma Coast, the wine showcases red fruits and citrus notes with hints of lavender and saffras. Polished and elegantly textured tannins are coupled with seamless acidity and a soft finish that is quite enjoyable and irresistible today.

THE VINEYARDS

The Pinot Noir for this blend was sourced from the following vineyards: Cresta Ridge, Drake, and Hallberg.

HARVEST 2022

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TECHNICAL NOTES

Barrel Description: 25% new, 49% 1yr., 26% 2 yr.

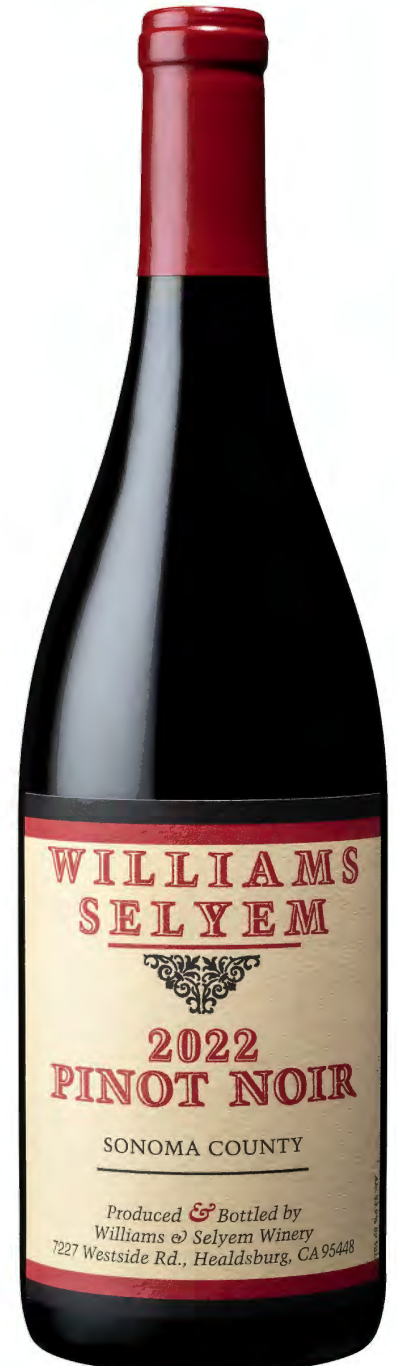
Barrel Aged: 11 months

pH: 3.56

TA: 0.57g/100mL

Alc: 13.7%

Released 2024



WILLIAMS SELYEM



2022 Anderson Valley Pinot Noir

WINEMAKER COMMENTS

The inaugural offering of the Anderson Valley Pinot Noir showcases one of the outstanding regions of the North Coast. Williams Selyem has made wines from Anderson Valley for decades, from Ferrington to Burt Williams' Morning Dew Ranch to Savoy, which all highlight the uniqueness of the region in their own ways. With a large diurnal temperature shift and a long growing season, the flavor profile is unique. Sourced from multiple vineyards, our inaugural offering is prototypical with blue fruits, black cherry, and fresh herbs. The long growing season allows for a refinement to the tannin structure while maintaining a sense of levity due to the acid freshness. The finish is lovely and compelling with a sensation of cherry stone.

THE VINEYARDS

The Pinot Noir for this blend was sourced from the following vineyards: Conzelman, Ferrington, and Purcell.

HARVEST 2022

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TECHNICAL NOTES

Barrel Description: 50% new, 50% 1yr.

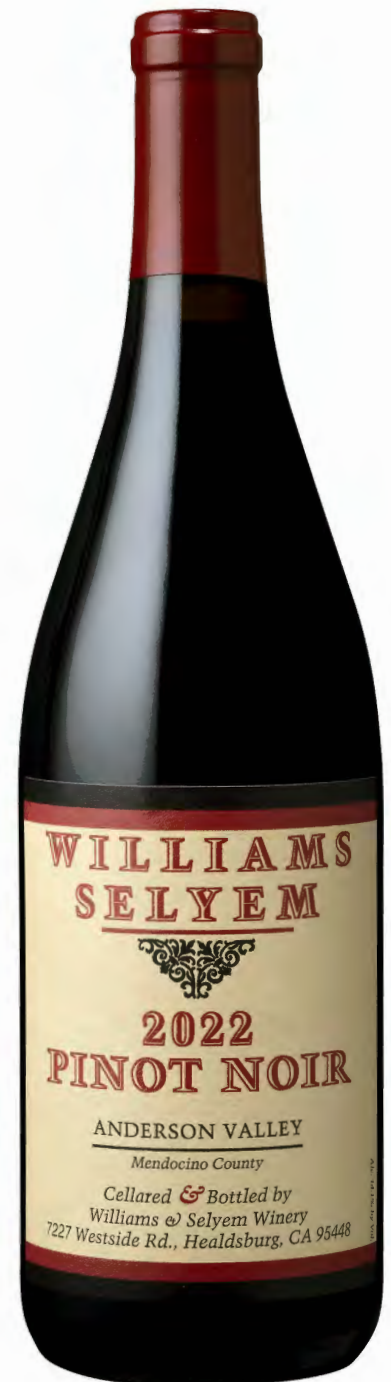
Barrel Aged: 11 months

pH: 3.41

TA: 0.60g/100mL

Alc: 14.1%

Released 2024



WILLIAMS SELYEM



2022 Russian River Valley Pinot Noir

WINEMAKER COMMENTS

Sourced from a multitude of sites scattered throughout the appellation, this expressive wine brings together unique and individual flavor profiles to provide a balanced and 360 degree perspective on the Russian River Valley. Red fruits, red and purple flowers, hints of English Breakfast tea wrap up with the woody, earthy side of Pinot Noir. Highlights of fennel and fresh herbs add an additional layer of interest and intrigue to the aromatics. Firmer in texture and tannin, the palate is saturated with red fruits and citrus flavors. The interplay of the acidity and tannin helps to stretch the palate out to give length. Allow this wine to develop a few years to reach its full potential.

THE VINEYARDS

The Pinot Noir for this blend was sourced from the following vineyards: Bucher, Hallberg, Laguna, Lewis MacGregor Estate, Martaella, and Saitone Estate.

HARVEST 2022

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TECHNICAL NOTES

Barrel Description: 40% new, 60% 1yr.

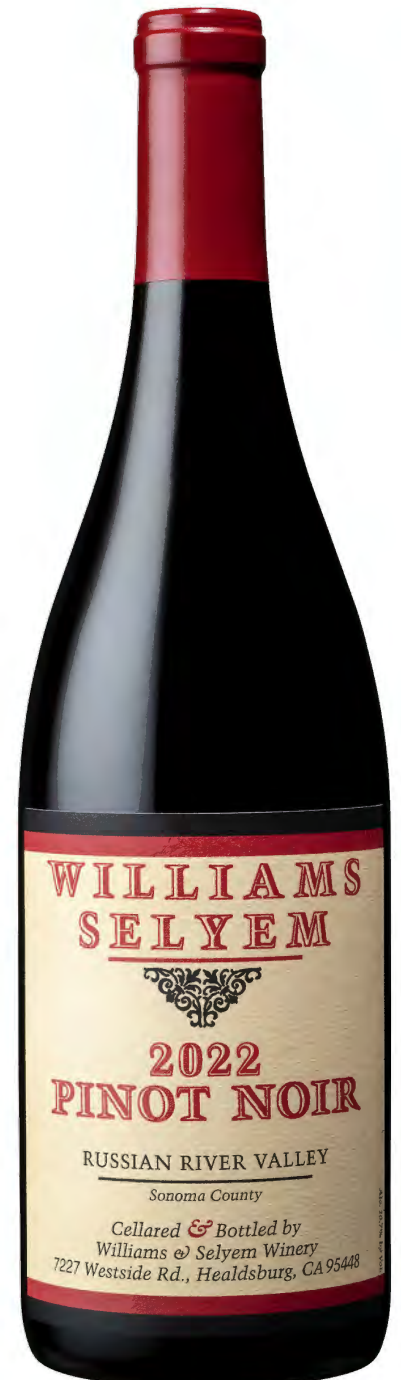
Barrel Aged: 11 months

pH: 3.51

TA: 0.58g/100mL

Alc: 13.4%

Released 2024



WILLIAMS SELYEM



2022 Sonoma Coast Pinot Noir

WINEMAKER COMMENTS

Brooding and darker in profile compared to the Russian River Valley bottling, the Sonoma Coast is a completely different animal. Plum, dried herbs and savory undertones complete the darker aromatic profile. Full bodied at the entry, the palate becomes saturated with flavors of plum and brambly fruits. The mid-palate weight is compelling, and the firmness of the tannins seem to melt to the extract of the wine. The palate is then refreshed with enough acidity that carries the wine to the finish with a lingering hint of a sous bois character.

THE VINEYARDS

The Pinot Noir for this blend was sourced from the following vineyards:
Drake, Falstaff, Starkey, and Terra de Promissio.

HARVEST 2022

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TECHNICAL NOTES

Barrel Description: 40% new, 60% 1yr.

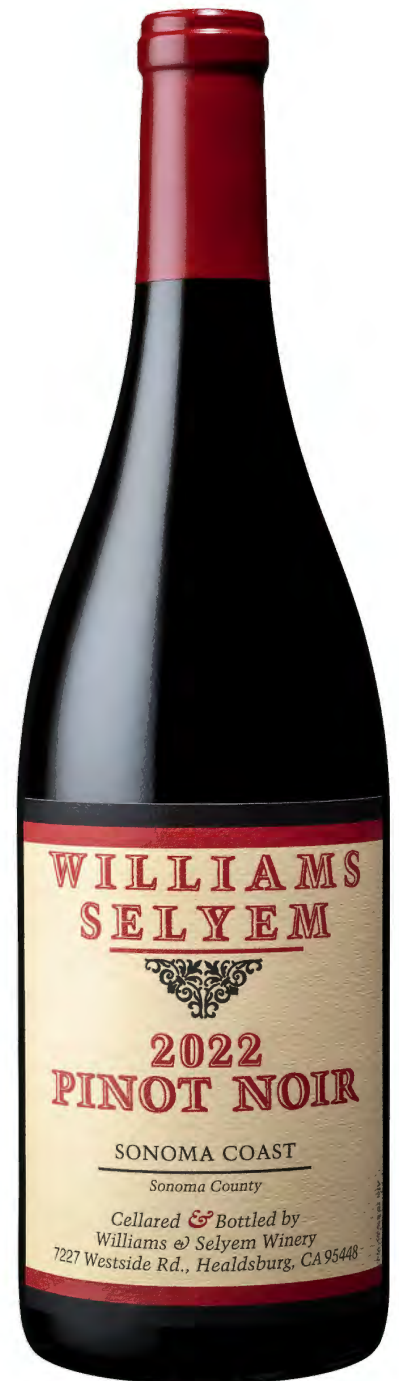
Barrel Aged: 11 months

pH: 3.53

TA: 0.60g/100mL

Alc: 13.5%

Released 2024



WILLIAMS SELYEM



2022 Eastside Road Neighbors Pinot Noir

WINEMAKER COMMENTS

The Eastside Road Neighbors highlights the part of the Russian River Valley that tends to make wines that are showy and exuberant. Notes of berry fruits, interlaced with highlights of red fruits, jump out of the glass. Woodsy aromas of cedar and earthiness add a compelling layer and texture. A burst of the berry fruits on the palate gives way to wood spices with a citrus freshness all the way to the expansive finish.

THE VINEYARD

The Pinot Noir for this blend was sourced from three unique sites along Eastside Road: Calegari Vineyard, Foss Vineyard, and Lewis MacGregor Estate Vineyard.

HARVEST 2022

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TECHNICAL NOTES

Barrel Description: 61% new, 39% 1yr.

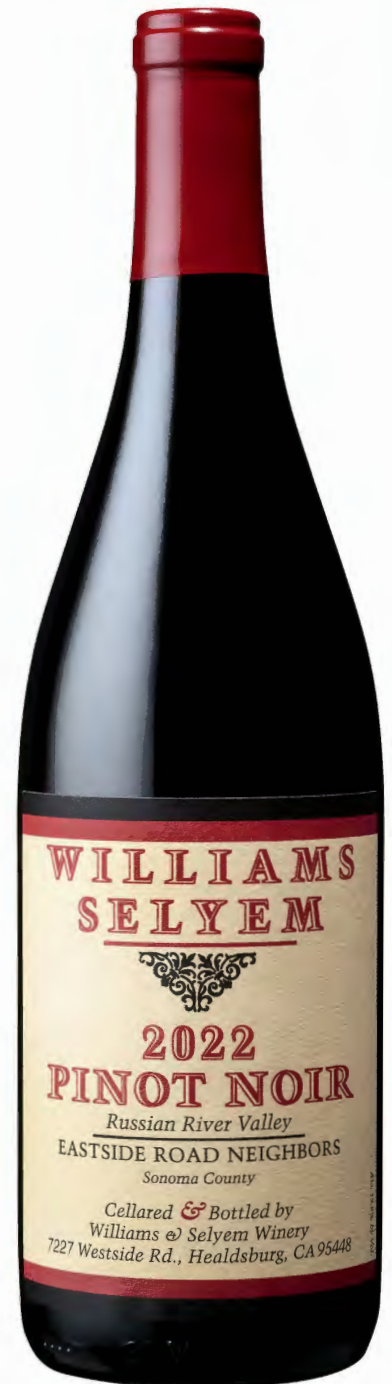
Barrel Aged: 15 months

pH: 3.49

TA: 0.57g/100mL

Alc: 13.9%

Released 2024



WILLIAMS SELYEM



2022 Martaella Vineyard Pinot Noir

WINEMAKER COMMENTS

Planted to one of the highest density spacings in the Russian River Valley, the wine showcases power, grace and elegance. The nose leads with notes of black cherry and raspberry that meld into hints of Earl Grey tea to offer a kaleidoscope of aromas. A dried flower note further adds complexity. The palate is equally sensational with red and black fruit flavors that transition to excellent acid verve that ultimately give way to a substantial, yet refined tannin structure.

HARVEST 2022

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TECHNICAL NOTES

Barrel Description: 61% new, 39% 1yr.

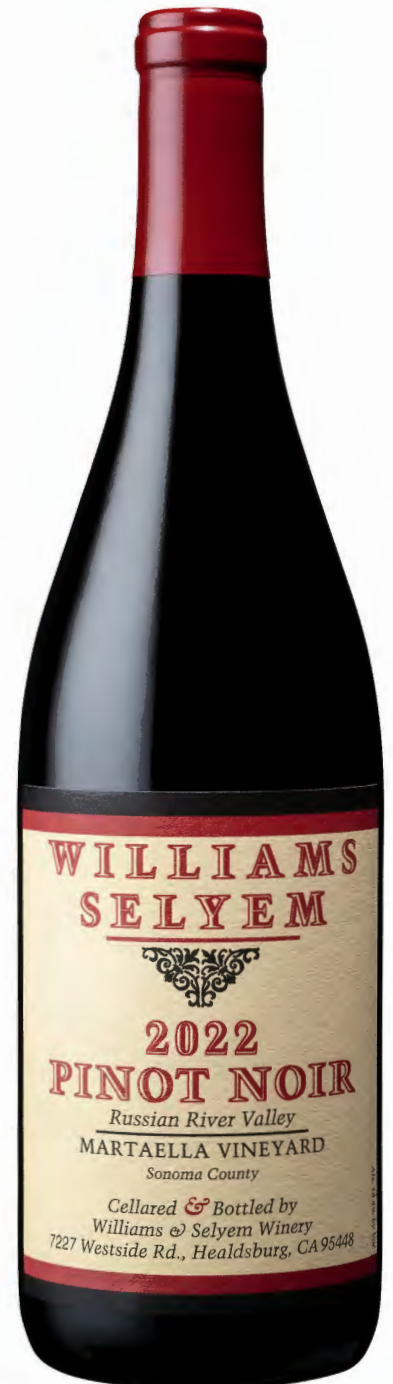
Barrel Aged: 15 months

pH: 3.48

TA: 0.61g/100mL

Alc: 13.6%

Released 2024





2022 Terra de Promissio Vineyard Pinot Noir

WINEMAKER COMMENTS

Brooding and mysterious, the aromatics need some coaxing from the glass. A wild fruit character is highlighted in the nose with elements of dried herbs and earthiness. Terra de Promissio is in a cold and windy site that hastens ripening and allows for terrific development of flavor and tannins. Dark cherry notes and dried herbs predominate the palate. The wine has a super silky texture in the mouth owing to the moderate acid and excellent tannin resolution.

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TECHNICAL NOTES

Barrel Description: 63% new, 37% 1yr.

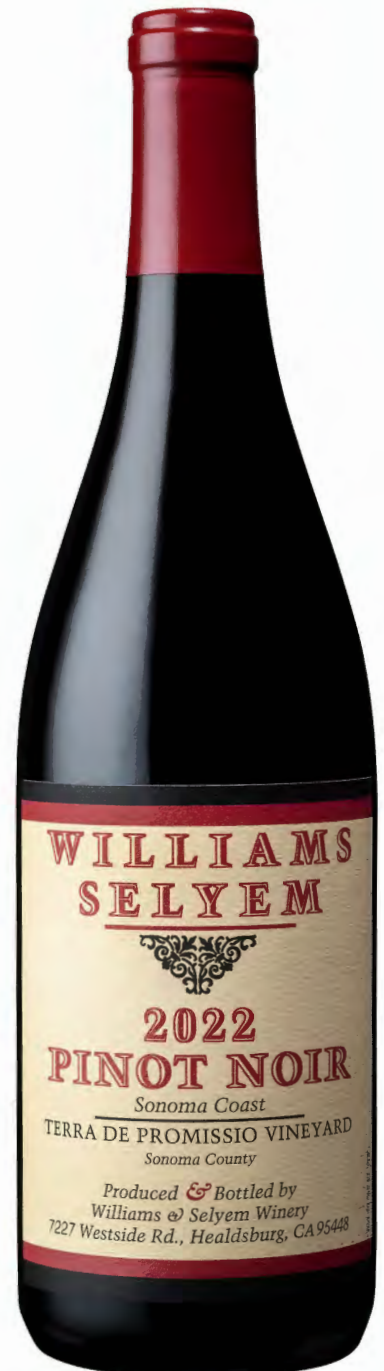
Barrel Aged: 15 months

pH: 3.57

TA: 0.60g/100mL

Alc: 13.3%

Released 2024



WILLIAMS SELYEM



2022 Olivet Lane Vineyard Pinot Noir

WINEMAKER COMMENTS

Perfumed with hints of dried flowers, sarsaparilla root, and berry fruit notes, the wine epitomizes poise and elegance. Earthy tones of tree bark and leather belie the fruit tones and add a bass note to complete the terrific aromatics. Red fruits give way to a round and supple texture and showcases the polish of what older vines bring to the plate.

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TECHNICAL NOTES

Barrel Description: 60% new, 40% 1yr.

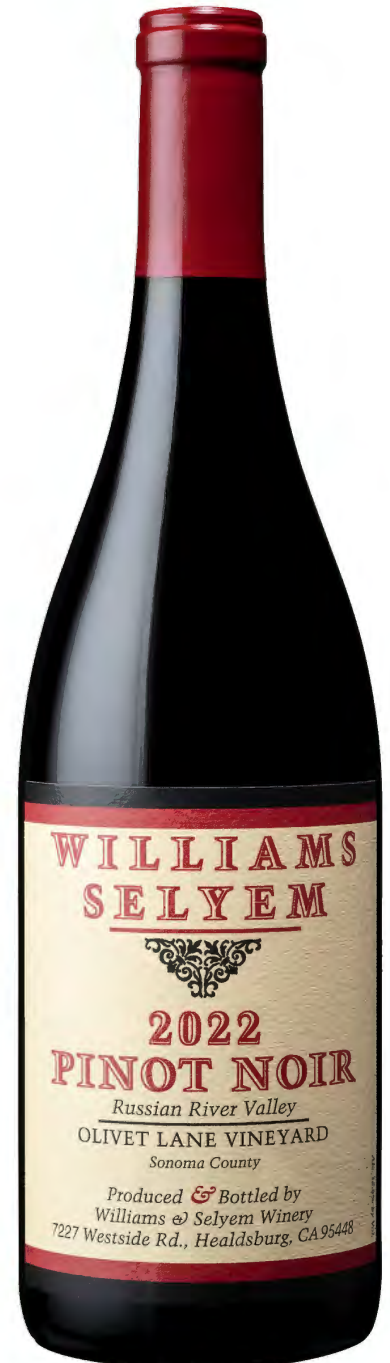
Barrel Aged: 15 months

pH: 3.58

TA: 0.60g/100mL

Alc: 13.4%

Released 2024



WILLIAMS SELYEM



2022 Westside Road Neighbors Pinot Noir

WINEMAKER COMMENTS

The complexity of microclimates and multitude of soil types drives the unique profile of the Westside Road Neighbors wine. Sourced from classic vineyards such as Allen, Rochioli, and the Williams Selyem Estate, the vineyards combine to make a wine of elegance and beauty. Red fruited with hints of cedar and sassafras, the aromatics are beguiling. Terrifically proportioned in the mouth, the balance of fruit flavors, tannin, acid, and the signature finish of crushed rocks create a texture that is utterly ethereal.

THE VINEYARDS

The Pinot Noir for this blend was sourced from neighboring vineyards along Westside Road: Allen, Bacigalupi, Bucher, Flax, Rochioli Riverblock, Riversmoke, and our Williams Selyem Estate.

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TECHNICAL NOTES

Barrel Description: 60% new, 40% 1yr.

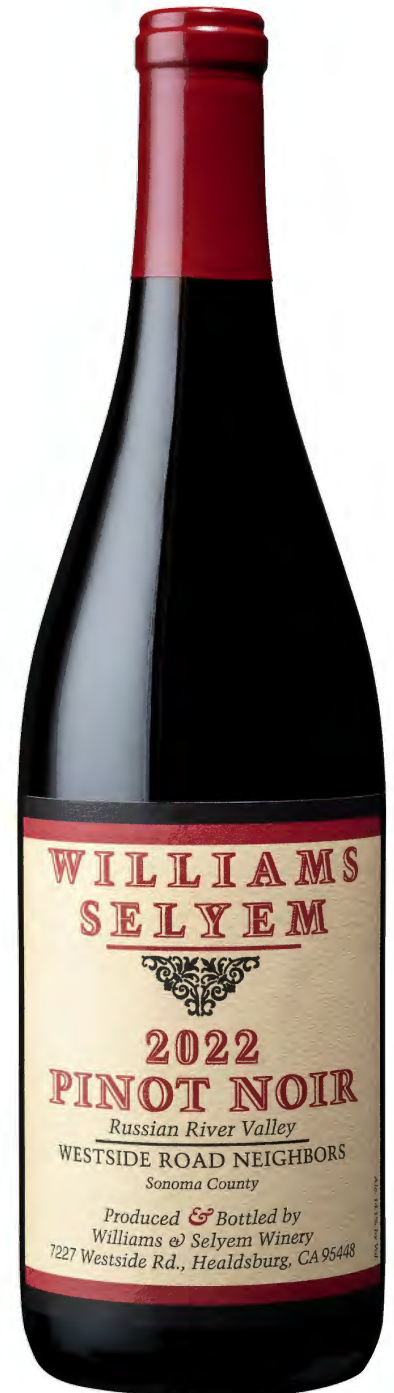
Barrel Aged: 15 months

pH: 3.54

TA: 0.58g/100mL

Alc: 14.1%

Released 2024





2022 Unoaked Chardonnay

WINEMAKER COMMENTS

Aromatic and lively on the nose, the Unoaked Chardonnay represents Chardonnay in its purest form. Notes of pear, quince, and jasmine flowers jump from the glass. With a little aeration in the glass, hints of yellow apple and star fruit are discernible. Due to the extended aging on the lees and periodic stirring, the palate is rich and layered. The hint of jasmine flowers on the finish adds a complex and spicy quality that offers a wonderful closure to the palate. Fresh and vivacious, the wine offers many food pairing options from light appetizers to richer shellfish dishes.

THE VINEYARDS

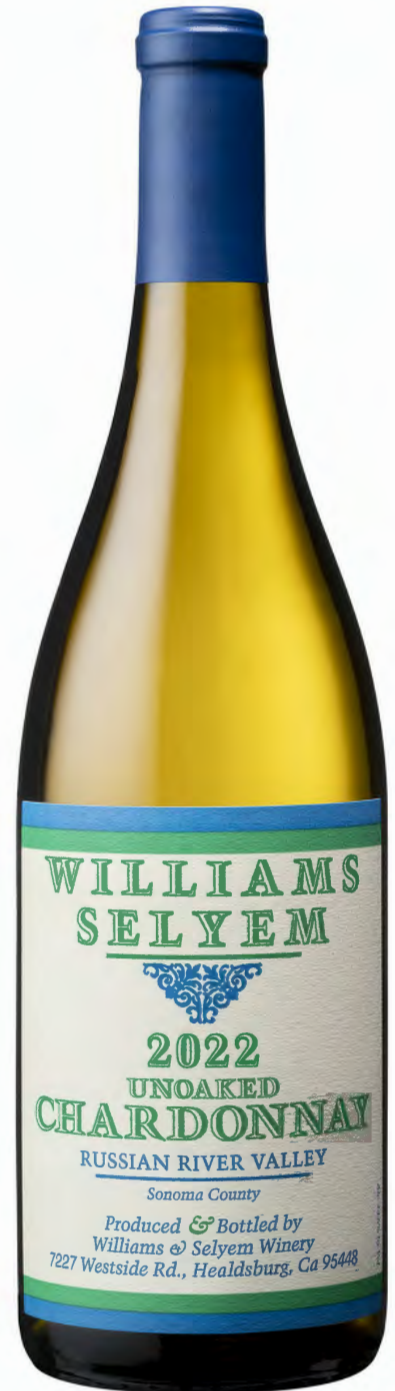
The Chardonnay for this blend was sourced from the following vineyards: Allen, Lazy W Ranch, Olivet Lane, and our Williams Selyem Estate Vineyard.

HARVEST 2022

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TECHNICAL NOTES

pH: 3.41
TA: 0.62g/100mL
Alc: 14.1%
Released 2024





2022 Heintz Vineyard Chardonnay

WINEMAKER COMMENTS

Another classic Chardonnay in the making from the Heintz Vineyard. Deeply pitched aromas of baking spices, ripe yellow apple, with hints of tropical fruits permeate the glass. A subtle floral element further lifts the nose and offers intrigue. In the mouth, the palate is saturated with density. Apple and pear flavors predominate and flow into the terrific, signature mineral driven finish.

HARVEST 2022

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TECHNICAL NOTES

Barrel Description: 27% new, 27% 1yr., 36% 2 yr., 10% 3+ yr.

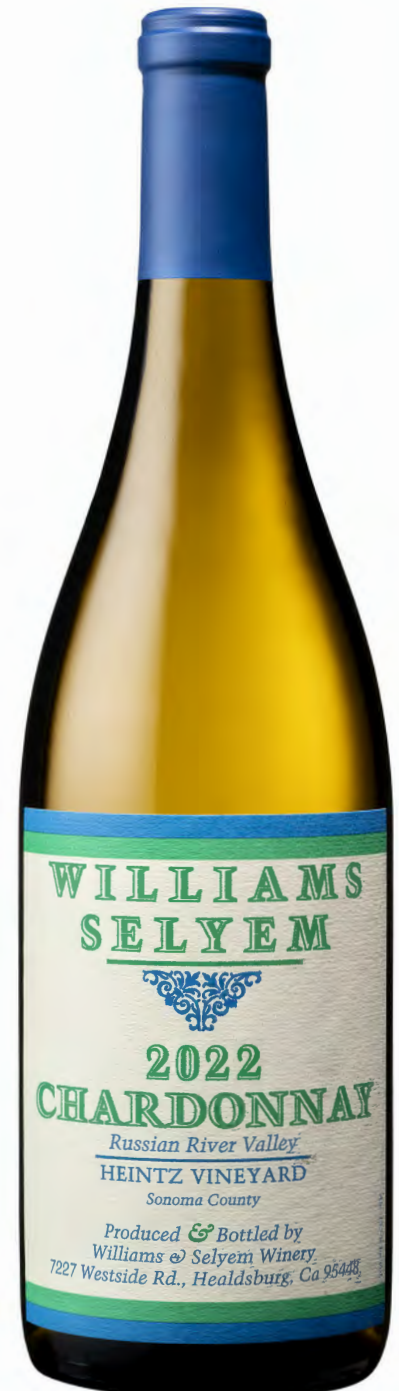
Barrel Aged: 13 months

pH: 3.23

TA: 0.60g/100mL

Alc: 14.4%

Released 2024





2022 Olivet Vineyard Chardonnay

WINEMAKER COMMENTS

Hints of yellow apple and pear are evident at first nosing. With aeration, notes of fresh herbs and tangerine peel emerge to round out the aromatics. Weighty on the entry, the wine expands on the palate with a great structure of Meyer lemon skin and flavors of yellow pear and apple. The acidity is seamlessly integrated into the texture giving way to a round and rich mouthfeel.

HARVEST 2022

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TECHNICAL NOTES

Barrel Description: 33% new, 17% 1yr., 33% 2 yr., 17% 3+ yr.

Barrel Aged: 13 months

pH: 3.40

TA: 0.60g/100mL

Alc: 14.5%

Released 2024





2022 Fanucchi-Wood Road Vineyard Zinfandel

WINEMAKER COMMENTS

Planted in 1890, the Fanucchi-Wood Road Vineyard is one of the oldest vineyards in Sonoma County. These vines continue to make a wine of depth and character that is truly special. Black fruits with hints of brambles and star anise combine with the signature stone fruit character. Full bodied and lively on the palate, the concentration and depth are balanced out well by the freshness of the acid. Classic boysenberry flavors give way to notes of anise and citrus to round out this complex and layered beauty.

HARVEST 2022

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TECHNICAL NOTES

Barrel Description: 34% new, 33% 1yr., 33% 2yr.

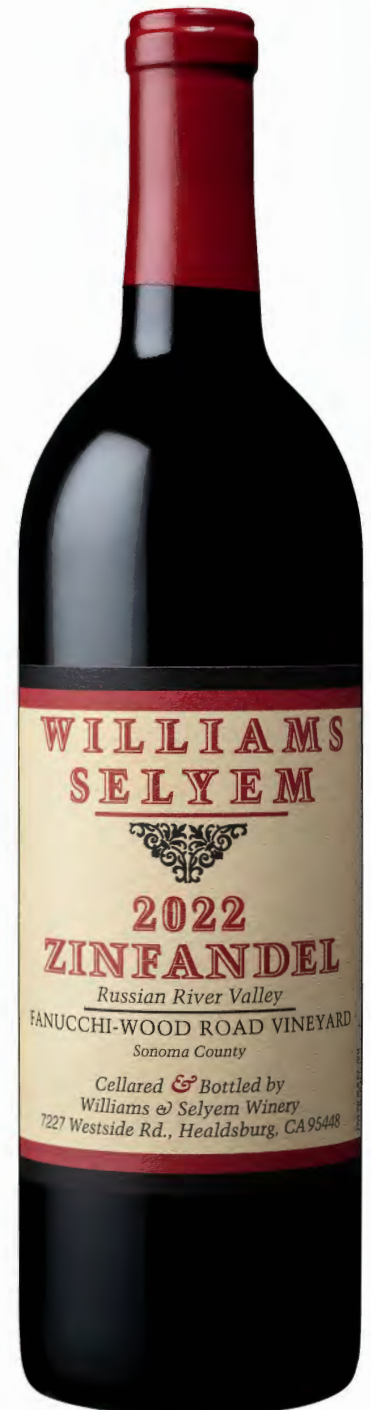
Barrel Aged: 13 months

pH: 3.33

TA: 0.72g/100mL

Alc: 14.9%

Released 2024





2022 Papera Vineyard Zinfandel

WINEMAKER COMMENTS

Zesty and dark fruited, the signature blackberry and brambly aromatics of this Zinfandel jump from the glass. Hints of Tellicherry peppercorn add an intriguing floral, spiciness to the nose. Robust tannins give way to black fruit flavors and anise. The fresh acidity keeps the wine light on its feet and carries it to a long finish reminiscent of grapefruit zest. These old vines create a wine with extract that saturates and stains the palate with flavor and density.

HARVEST 2022

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TECHNICAL NOTES

Barrel Description: 25% new, 25% 1yr., 25% 2yr., 25% 3+ yr.

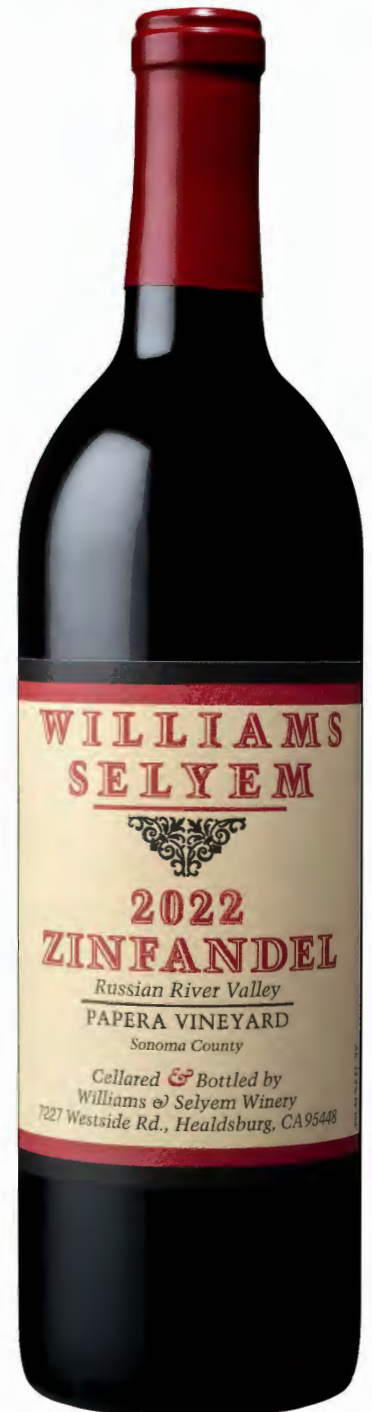
Barrel Aged: 13 months

pH: 3.31

TA: 0.72g/100mL

Alc: 15.0%

Released 2024



WILLIAMS SELYEM



2022 Vista Verde Vineyard Late Harvest Gewürztraminer

WINEMAKER COMMENTS

Exuberant and rich on the nose, the aromatics are varied with hints of jasmine flowers, tropical fruits, and poached stone fruits. Wood spices and a subtle butterscotch note add another layer to the depth of the wine. Mouthcoating and intense on the palate, the wine seems to maintain a freshness, with the acid and tannin balancing out the richness. Flavors of poached pear and white flowers combine with the wood spices and vanilla to complement a wide variety of desserts.

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: 100% new

Barrel Aged: 5 months

pH: 3.85

TA: 0.68g/100mL

Alc: 9.2%

Released 2024

