



## 2023 Bucher Vineyard Pinot Noir

### WINEMAKER COMMENTS

Notes of raspberry are juxtaposed with earthy undertones that typify this unique terroir. The multifaceted profile in this wine relates to the complex exposures, soils, and clones planted within. Hints of sous bois and wood spices add layers to the intriguing aromas. The palate showcases raspberry fruit flavors along with hints of earth and fresh herbs. The tannins are polished and harmonize with the acidity to offer a Zen-like texture.

### THE VINEYARD

The Bucher Vineyard is located about 1½ miles north of our winemaking facility on Westside Road. The clones planted include 777, 115, 37, and Pommard 4, with an Arbuckle gravelly loam soil.

### 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: 63% new, 37% 1yr.

Barrel Aged: 16 months

pH: 3.46

TA: 0.60g/100mL

Alc: 13.9%

Released 2025

