



2023 Coastlands Vineyard Pinot Noir

WINEMAKER COMMENTS

This site epitomizes the wild Sonoma Coast profile with brooding notes both fruit and savory. Situated on the rugged coastline where redwood trees abound and sea breezes help temper the growing conditions, the wine exudes complexity. The aromas are utterly captivating, with pomegranate and black cherry combining with hints of tree bark, cedar, and underbrush. Fresh acidity in the mouth owing to the cool site keeps the wine lively on the palate as the flavors of citrus, fruit, and cedar linger. Sadly, this is our last year working with the fruit from this vineyard, so don't pass up this outstanding offering.

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 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: 62% new, 38% 1yr.

Barrel Aged: 16 months

pH: 3.33

TA: 0.68g/100mL

Alc: 13.4%

Released 2025

