



2023 Hirsch Vineyard Pinot Noir

WINEMAKER COMMENTS

First nosing of this wine transposes you to a different place. Slightly reticent, it requires some oxygen to fully blossom in the glass. The scent of wild herbs, sous bois, and dark fruits abound in this complex aromatic profile. Compact and tight, the tannins tell the story of the rugged Sonoma Coast. More savory than fruit driven, the wine has terrific concentration with a saline-like finish that is utterly compelling.

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 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: 43% new, 57% 1yr.

Barrel Aged: 16 months

pH: 3.52

TA: 0.58g/100mL

Alc: 13.7%

Released 2025

