

WILLIAMS SELYEM



2024 Anderson Valley Pinot Noir

WINEMAKER COMMENTS

Hints of blue fruit and Morello cherry combine with darker mulberry notes to highlight the classic Anderson Valley Pinot Noir profile. There is a refreshing fresh herb component underneath the fruit elements, reminiscent of a bouquet garni, owing to the wild penny royal growing through the valley. Mouthcoating and serious at the entry, the weight of this wine is compelling. The long growing season and well drained soils create a wine with both intensity and refinement. Flavors of black cherry and wood spices meld into notes of Earl Grey tea. Beautifully balanced tannin and acidity offer a wine that is both enjoyable now and can age for the mid-term.

THE VINEYARDS

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

HARVEST 2024

The 2024 growing season had an auspicious start with above average rain totals of nearly 36 inches on Westside Road. Early spring was cool and mild with few frost events, and bud-break started on average. With ample moisture in the soil, shoot growth was even with excellent vigor and balance. Cool weather prevailed and flowering was delayed until late May with excellent fruit set and a bountiful crop. As the season progressed, heat units built up and culminated in early July with temperatures of 103°F for several days, one of the warmest early summer periods in the last 15 years. Developing fruit can be very sensitive to heat, so shade cloth was used where possible to shield the grapes from excess heat damage. Critical thinning passes were made throughout the rest of the season to eliminate damaged fruit, avoiding the early season heat effect of anthocyanin degradation and uneven tannin development. Despite the challenges of the season, this vintage was a huge success due to proper thinning and the gentle extraction techniques built into the Williams Selyem methodology. These wines represent both place and vintage, and with patience will fully express themselves.

TECHNICAL NOTES

Barrel Description: 49% new, 51% 1 yr.

Barrel Aged: 11 months

pH: 3.52

TA: 0.57g/100mL

Alc: 14.2%

Released 2026

