

WILLIAMS SELYEM



2024 Russian River Valley Pinot Noir

WINEMAKER COMMENTS

The 2024 is another classic Russian River Valley offering in the making. Sourced from the full diversity of the AVA, the Russian River Valley is a panoramic view of the region. Highlighted with red cherry fruit and dried cranberry notes, the nose is further complexed with floral notes of rose and lavender. Cedar, citrus, and wood spices combine with fresh herbs, adding a different dimension. Beautiful red fruit flavors peak in the mid-palate and transition to a black tea-like sensation. Dried citrus flavors interlaced throughout the palate offer freshness.

THE VINEYARDS

The Pinot Noir for this blend was sourced from the following vineyards: Drake Estate, Hallberg, Laguna, Lewis MacGregor Estate, Martaella, Orsi, Saitone, Rochioli Riverblock, and Williams Selyem Estate.

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: 50% new, 50% 1 yr.

Barrel Aged: 11 months

pH: 3.55

TA: 0.57g/100mL

Alc: 14.1%

Released 2026

