

WILLIAMS SELYEM



2024 Central Coast Pinot Noir

WINEMAKER COMMENTS

In this easy to love wine, notes of plum, wood spices, and crushed minerals permeate the glass, while hints of red fruits, citrus, and underbrush add depth and interest. The fruit is sourced exclusively from select blocks at the Vista Verde Vineyard for a round and plush palate culminating in a wine that is ready for early enjoyment. The tannins are refined and the wine finishes with a signature chalky mineral impression on the conclusion.

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: 35% new, 35% 1 yr., 30% 2 yr.

Barrel Aged: 11 months

pH: 3.45

TA: 0.56g/100mL

Alc: 14.1%

Released 2026

