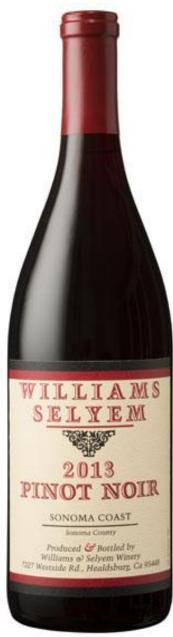


## WILLIAMS-SELYEM SONOMA COAST PINOT NOIR 2013 Appellation: Sonoma Coast; California; USA

Winemaker: Bob Cabral **Closure:** Alcohol:

Cork 13.9%



## Vineyard

The pinot noir for this blend was sourced primarily from the Hirsch Vineyard and our Drake Estate Vineyard.

## **Tasting Notes**

Bing cherry and notes of dried cranberry pop in the glass, while underlying notes of wild herbs help balance the profile. Plums and spice round out the aromatics of this Sonoma Coast blend. Bright acidity, with a mandarin orange essence, give way to dark chocolate and a firm black tea finish that is accentuated by hints of toasted almond. With the early and long growing season of 2013, the coastal wines faired very well and benefited from excellent tannin development. As is typical of the Sonoma Coast Pinot Noir blend, patience is required to achieve full integration.

## Vintage

With great back-to-back vintages, 2013 was every bit as good as 2012 has proven to be. Amidst concerns about another drought year, the rain gauges filled up to about 80% of the yearly average. The growing conditions were very favorable, which resulted in a remarkably similar growing season to the exceptional 2012 vintage. With below average rainfall for the season bud break initiated earlier than average along Westside Road. April showers helped to drive good shoot growth and set the plants up for May flowering. Excellent weather at flowering time allowed for fantastic set and a bountiful yield across all appellations and varieties. Even with an earlier start to the growing season, the grapes had the ideal amount of time on the vine to achieve full maturity without any threat of inclement weather late in the season. Wines from the 2013 vintage exhibit extremely pure and polished tannins and the acidity will provide longevity, but the supple structure also offers earlier enjoyment.

Barrel Description: 35% new, 33% 1yr., 31% 2 yrs. Barrel Aged: 10 months **pH:** 3.53 **TA:** 0.64g/100mL

