

# WILLIAMS SELYEM



## 2012 Olivet Lane Vineyard Pinot Noir

### WINEMAKER COMMENTS

For those of you who have been purchasing wines from us for over 15 years, this wine is like an old friend! This vineyard was planted in 1975 to a Martini selection of Pinot Noir that produces a classic Russian River Valley wine. The vibrant aromas fill your glass with cherries, raspberries, rose petal, fresh spices and white truffles. Your mouth will explode with a zesty raspberry and candied cherry flavors, accentuated by the taste of rich caramel, fresh cardamom, truffles and hints of lavender. Vibrant acidity helps this wine display an impressive clarity and energy on the long fruit-filled finish. The 2012 Olivet Lane Pinot Noir would pair extremely well with duck confit with lentils and pork belly.

### THE VINEYARD

Located on the western benchlands of the Santa Rosa Plain, the Olivet Lane Vineyard is one of the oldest vineyards in the Russian River Valley. It was planted in 1975 by the Pellegrini family, with Chardonnay and Pinot Noir vines exclusively.

### HARVEST 2012

Simply put, the 2012 vintage was amazing in many respects. After the cool growing seasons of 2010 and 2011, which resulted in excellent quality but very low yields, Mother Nature was smiling on us in 2012 with superb growing conditions for a bountiful harvest. The exceptional weather during the spring allowed for moderate vegetative growth, superb flowering conditions and an above average fruit set — berries and clusters sized up beyond original expectations. 2012 was a vintage where ripe mature stems, seeds and skin tannins were achieved with harmoniously balanced natural acidity. Enveloped with pure intense aromas, juicy flavors and rich textures, these structured wines are clearly the result of a truly extraordinary vintage. A vintage like this, where everything comes together perfectly, is rare and will certainly be a vintage to enjoy for many years to come!

### TECHNICAL NOTES

Barrel Description: 60% new, 40% 1 year old

Barrel Aged: 13 months

pH: 3.58

TA: 0.63g/100ml

Alc: 14.2%

Released Spring 2014

\$75

