

WILLIAMS SELYEM

SPRING 2017 RELEASE

Lessons from History and Wine Growing

In the Book of Genesis it is said that there will be lean years and fat years, and so it is with growing grapes and making wine.

2013 was a fat year, with yields of superb fruit about 20% higher than usual. In this year, we faced some dilemmas, both financial and regarding capacity. We knew the harvest yielded superb quality fruit from our own vineyards, as well as our cherished growers vineyards. However, if we accepted all the fruit we would be bursting at the seams. We decided to do so because we know, as the bible predicts, a lean year would arrive before too long. So, we made these extra wines for our library knowing one day we would need them.



The lean year? This occurred in 2015, with yields about 23% lower than normal in the Russian River, and pretty much all over the grape growing areas of California. Being a smaller crop, it was a bit more concentrated than usual. The high concentration results in a high-quality crop but the unfortunate part is that there was so much less of it. Read on to find out what Winemaker Jeff Mangahas and the cellar staff think about each new release.

Because of the variation in vintage yields from year to year, we will plan on releasing some favorites from our library to be able to offer around the same number of bottles you are used to seeing in your allocation. These will most likely include some bottles from Mother Nature's kinder years. As always, if you have a special request please let us know!

If you have forgotten about some of the wines you have had over the years, or simply want to learn more about some wines you haven't yet tried, you can visit www.williamsselyem.mobi and check out tasting notes and reviews for wines dating back to the 1988 vintage. You can also visit our website www.williamsselyem.com and access downloadable tasting sheets going back to the 2003 vintage.

Another way to experience older vintages of Williams Selyem wine is to visit the Estate property. Tours and tastings at the Estate are made available by appointment for our active List Members and their referred guests. We invite List Members to make an appointment request for up to six people. Due to limited availability, please contact us at least two weeks prior to your visit so that we may best accommodate your desired date and time. Please contact us at (707) 433-6425 or email tours@williamsselyem.com to begin the reservation process. We look forward to hosting you and your guests in the near future!

PINOT NOIR

Elegant

2015 Central Coast Pinot Noir

SAN BENITO COUNTY

\$39

13.2% ALC.

The vivid red color immediately allures and entices the senses. Notes of plums and berries intermix with nutmeg and allspice. A touch of clove and tangerine peel adds an intriguing element reminiscent of mulling spices. In the mouth, the wine has a seamless texture with rather polished tannins throughout the length of the palate. The well-integrated acidity seems to drive the palate with flavors of plum and an earthy Mocha Java coffee blend. Rather elegant in style, the 2015 Central Coast offering would be a great choice as an aperitif or with light appetizers.

2015 Sonoma County Pinot Noir

SONOMA COUNTY

\$39

13.8% ALC.

The explosive nose of alpine strawberry, red cherry and black raspberry give way to notes of sandalwood, bergamot, and dried sage leaves. A subtle note of pencil shavings or graphite add another layer of depth. The palate leads with flavors of plum and black cherry, and melds into notes of black tea in the middle palate. The finish has a nice citrus peel lift and is punctuated by a cherry pit sensation.

Medium-Bodied

2015 Terra de Promissio Pinot Noir

SONOMA COAST

\$58

13.3% ALC.

With a very effusive nose of flowers, red and black fruits, and blood orange, the 2015 Terra de Promissio continues to prove to be a great site. Underlying notes of tobacco and sous bois add an intriguing counterpoint to the brooding nature of Terra. The palate exudes an elegance with red cherry and plum flavors that transition to citrus peel. The oolong tea-like tannins give way to a wonderful crushed quartz finish.

2015 Russian River Valley Pinot Noir

RUSSIAN RIVER VALLEY

\$55

14.1% ALC.

Red cherry, strawberry confiture, and faded rose petal aromas seem to sing in the top registers in this alluring offering. Hints of beet root, dried herbs and wood spices offer some bass notes to complete this wonderful orchestral suite. With air, the aromas intensify with notes of Morello cherry. The palate is very dense on entry with a strong streak of minerality through to the finish. The tannins are extremely fine grained and reminiscent of Ceylon tea. The 2015 Russian River Valley Pinot Noir is a classic, and highlights the elegance and power of a truly great growing region.

2015 Olivet Lane Vineyard Pinot Noir

RUSSIAN RIVER VALLEY

\$78

13.9% ALC.

Situated in the Santa Rosa Plain area of the Russian River Valley AVA, the historic Olivet Lane Vineyard always delivers a nose of dried rose petals and a bowl of black cherries. Fresh ground nutmeg, subtle notes of vanilla, and bergamot complement the rich and brooding aromatic profile. The palate is equally as compelling and offers a round and persistent flavor of black cherry and cherry pit. The acid is perfectly balanced and is seamlessly integrated into the black tea-like architecture of tannins. A wonderful lift of citrus and nutmeg on the finish keeps the palate refreshing and adds intrigue.



Full-Bodied

2015 Sonoma Coast Pinot Noir

SONOMA COAST

\$55

14.1% ALC.

Black cherry, musky herbs, and notes of pomegranate offer a more muscular counterpoint to the elegance of the Russian River Valley bottling. The brooding nose are elements of smoky minerals or hints of flint add even more complexity. The traditional Sonoma Coastal profile really comes through on the palate with a robust Brazilian coffee complexion to the tannin that feathers out to an elegant mineral finish. Interlaced within this framework are flavors of Bing cherry and bittersweet chocolate. The 2015 Sonoma Coast will offer a very wide window of drinkability due to its sheer density.

2015 Westside Road Neighbors Pinot Noir

RUSSIAN RIVER VALLEY

\$72

13.9% ALC.

A firecracker of a wine, the 2015 Westside Road Neighbors is explosive both in the nose and on the palate. Black raspberry and black cherry aromas are complemented with hints of cedar, allspice, vanilla, and black tea. An intriguing note of celery seed further complexes the outstanding nose. Young and brash, the texture is superb with a backbone of refreshing acidity and loamy earthiness that conveys flavors of bright Bing cherry and raspberry. The wine concludes with refined tea-like tannins and a crushed rock and mineral finish. A wine not to be missed!

CHARDONNAY

2015 Unoaked Chardonnay \$39

RUSSIAN RIVER VALLEY 14.8% ALC.

The 2015 Unoaked Chardonnay is a prototypical cool-climate Chardonnay, and is sourced from primarily older vines within the Russian River Valley. The lively aromatics lead with notes of jasmine flowers, spiced pear, Meyer lemon, and yellow apple. Focused and elegant in the mouth, there is a mid-palate breadth that expands to a floral and mineral-driven finish. A crisp style that can pair well with many cuisines.

2015 Olivet Lane Chardonnay \$65

RUSSIAN RIVER VALLEY 14.5% ALC.

The nose leads with wonderful notes of yellow apple, lime, and fresh chamomile flowers, and is complexed with a hint of green tea, musk melon, and lanolin. The palate is well-balanced with notes of mineral and apple skin, and starfruit. There is an impression of tannin that seems to cling onto a protracted finish, owing to the old Wente clone.

2015 Heintz Chardonnay \$65

RUSSIAN RIVER VALLEY 14.7% ALC.

The beautiful yellow color with a glint of green is immediately alluring. No matter what vintage it is, the Heintz Vineyard Chardonnay has a distinctive profile. The nose always has elements of crushed rocks and mineral with a supporting role of fresh pineapple and tropical fruit aromas. Notes of yellow apple and fresh nutmeg round out the rich aromatic profile. The complexion of the wine is all about minerals and has a saline-like quality that seems to saturate the entire palate. Apple and pear flavors lurk in the background of this highly focused and expressive, terroir-driven wine. This is a perfect match with a lobster roll, or lobster with a chestnut sauce.



ZINFANDEL

2015 Papera Vineyard Zinfandel \$65

RUSSIAN RIVER VALLEY 14.8% ALC.

The 2015 Papera Zinfandel has it all! At first nosing, aromas of boysenberry, blueberry, black cherry, and lavender seem to jump from the glass. With aeration and further study, notes of anise, chocolate mint, saddle leather, potpourri, and Tellicherry peppercorn emerge. The palate is focused with a refreshing spine of acidity that gives the wine length and vivacity. Flavors of plum and berries round out the framework while being supported by hints of star anise and dried citrus peel. Another outstanding wine from this stalwart, old vine site.

GEWÜRZTRAMINER

2015 Late Harvest Gewürztraminer \$40

SAN BENITO COUNTY 9.2% ALC.

The rich golden yellow color evokes an immediate appeal to this exotic wine. Musky notes mix with elements of gardenia, poached pear and apricot. Vanilla and cardamom aromas further add elegance and intrigue. Beautifully balanced in the mouth, the oiliness of the texture seems to be absorbed by the acidity giving a rather lithe mid-palate and finish. Flavors of poached pear, starfruit, and yellow plum are complemented with a gamut of baking spices. Enjoy this with an apricot galette topped with crème fraiche.

2015 Vintage Notes - WINEMAKER JEFF MANGAHAS

The 2015 vintage continues the hit parade of great quality vintages of the last four years. The season started under extreme drought conditions for the 4th consecutive season despite a wet early winter. January was very dry and warm and brought bud break earlier than expected by about 12 days compared to 2014. The rains returned in early February and dramatically slowed down the growth of the plants. May temperatures were some of the coldest on record and negatively impacted flowering and therefore fruit set. It was common for clusters to have millerandage, or a “hens and chicks” (big berry, little berry) phenotype, great for wine quality but severely limited yields. By the end of July, the heat returned and, coupled with limited fog intrusion, the ripening process sped along quickly. In fact, harvest started on the last day of July...the earliest on record in the 36 vintages at Williams Selyem! Despite an auspicious start and a dramatic finish to the season, the 2015 wines may surpass some of the great recent vintages as they are bold and yet maintain their trueness to site. With superb color, structure and acidity, the wines have staying power, but with the wonderful texture and richness that are expressed today, who can resist them now?

Important Dates

MARCH 5

Close of Release

MARCH 13

Shipping Begins

Hot States

(AL, AZ, FL, GA, LA, NM & TX)
(weather permitting)

MARCH 20

Shipping Begins - all other states
(weather permitting)

MARCH 31 - APRIL 2

Pickup Weekend Event at
Williams Selyem Estate Winery

APRIL 3 - 15

Pickups by appointment at
Williams Selyem Estate Winery
(unclaimed wine will be
shipped on April 18)
Closed on Easter Sunday (April 16)

MAY 5 - 7

Pickup Weekend Event
at Millbrook Winery in NY

CONTACT US

www.williamsselyem.com
contact@williamsselyem.com

Phone: 707-433-6425

Fax: 707-431-4862

Ordering

- Online ordering is strongly encouraged! To access your allocation, use the customized hyperlink in the email we'll send to you on the opening day of the release. Or, sign in via our website using your user credentials.
- Orders are filled on a first-come, first-served basis. Allocations are not guaranteed; they represent the number of bottles available to you until the wine sells out (which is often before the last day to order). Please place your order as soon as possible for best order fulfillment.
- For bottles beyond your allocation, please use the wish list column. These requests will be filled, if possible, after the close of the release on March 5. You do not need to include payment for wish list wines; we will charge or invoice your account later if the request is filled.
- While online ordering is strongly encouraged, you may fax your completed order form to (707) 431-4862. If paying by check, please send via mail to 7227 Westside Rd, Healdsburg, CA 95448
- Order confirmations will be sent via email. Please verify your address!
- Faxed or mailed orders submitted without written payment will not be filled; phone and email orders are not accepted.

Shipping

- Wines will begin shipping on Monday, March 13 for orders shipping to (AL, AZ, FL, GA, LA, NM, & TX), weather permitting. Orders shipping to all other states will begin on Monday, March 20, weather permitting.
- Some states do not permit direct wine shipments, or they may limit the amount of wine we can ship to you. Please see the back of your order form for more details and shipping/handling fees.
- We require a shipping address where there is someone over 21 years of age available to sign for the package during regular business hours.

Wine Pickup

CALIFORNIA

- If you intend to pick up your wine at Williams Selyem Winery, select the "CA Pickup" option on your order.
- Our Spring 2017 Pickup Weekend will be Friday, Saturday, and Sunday, March 31-April 2, from 10:00 AM to 4:00 PM, at 7227 Westside Road, Healdsburg, CA 95448
- Winery pickups are available by appointment at Williams Selyem from April 3-15 between 10:00 AM and 3:00 PM. Please call or email at least one day in advance to schedule a pickup date: (707) 433-6425 or tours@williamsselyem.com
- Orders not picked up by Saturday, April 15 will be shipped at the customer's expense to the billing address listed on the order on Tuesday, April 18.
- If you would like All Ways Cool (707) 545-7450 or 55 Degrees (707) 963-5513, or Fitch Mountain* (707) 433-1247 to receive the order on your behalf, you must establish an account and coordinate shipment with that company directly. (*No account required, only prior arrangements with Fitch Mountain needed)

NEW YORK

- If you intend to pick up your wine at Millbrook Winery, select the "NY Pickup" option on your order.
- The Spring 2017 Pickup Weekend at Millbrook Winery will be Friday, Saturday, and Sunday, May 5-7.
- Daily winery pickups are available May 8 through July 1 between 12:00 PM and 5:00 PM, no appointment necessary. 26 Wing Road, Millbrook, NY 12545, (845) 662-WINE ext. 21, millbrookwinery@millwine.com, www.millbrookwine.com.