

WILLIAMS SELYEM



2013 Coastlands Vineyard Pinot Noir

WINEMAKER COMMENTS

The sous bois (or forest-floor, in English) character of the Coastlands site permeates the nose of this wine. The vineyard is situated on the Coast range surrounded by redwood trees, making it hard not to pick up the forest-like elements on the nose and palate. Dark cherry and pipe tobacco add to the allure of the aromatics. In the mouth, cherry and cherry pit mingle with tobacco and tree bark flavors. The plushness of the tannins adds to the overall round mouthfeel and the finish is dotted with a surprising note of lifted cedar.

THE VINEYARD

Coastlands Vineyard is located at an altitude of 1,150 feet, on a mountain ridge above the Pacific Ocean, four miles from Occidental. At this altitude, coastal breezes, not fog, are responsible for Coastlands Vineyard's cool evenings and moderate daytime temperatures.

HARVEST 2013

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. The only notable difference, however, was the increase of heat units in 2013, as measured by the Growing Degree Day index. 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.

TECHNICAL NOTES

Barrel Description: 65% new oak, 35% 1 year

Barrel Aged: 15 months

pH: 3.52

TA: 0.65g/100mL

Alc: 14.1%

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\$75

