

# WILLIAMS SELYEM



## 2013 Ferrington Vineyard Pinot Noir

### WINEMAKER COMMENTS

The hits from this vineyard keep on coming and this deep, brooding offering is no exception. To bring out the best of this site, a blend using 6 different clones is made. Fresh notes of rose petal are complemented by an array of red fruits and hints of blood orange. In the mouth, the cherry flavors take over and elements of nutmeg, and subtle hints of vanilla, perfectly balance the palate. Persistent tannin throughout the palate suggests that patience will be required.

### THE VINEYARD

Ferrington Vineyard is located in Mendocino County's Anderson Valley. The 70 acres of rich valley floor were planted with clones brought back from Burgundy. Five clones including Pommard (UCD4), 115, 777, and 667 of Pinot Noir comprise about 27 acres of this vineyard.

### 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: 59% new, 41% 1 year

Barrel Aged: 16 months

pH: 3.39

TA: 0.64g/100mL

Alc: 13.8%

Released Fall 2015

\$65

