

WILLIAMS SELYEM



2013 Hirsch Vineyard Pinot Noir

WINEMAKER COMMENTS

Anise, wild herbs and Bing cherry come together on the nose, and elegantly transition into a smoky tea-like profile. The best coastal Pinot Noirs boast omnipresent tannins buffered by extract and precise acidity; the Hirsch site defines this. The cherry and wild herb notes in the mouth give way to a long finish of mineral and black tea. Superb.

THE VINEYARD

The Hirsch Vineyard is located above Fort Ross on a rugged, mountainous ridge parallel to the Pacific shore at an altitude of roughly 1,500 feet above sea level. Though located within 3.5 miles of the ocean, the vineyard is well above the marine fogline, receiving radiant sunlight throughout the day during the growing season. The vineyard consists of a patchwork of blocks with geologically diverse soils and varying exposures and a variety of clones. Hirsch Blocks 4B, 5E and 6F that make up the Williams Selyem Hirsch Pinot Noir are planted to Mt. Eden, Pommard and Swan clones, respectively.

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: 16 months

pH: 3.52

TA: 0.66g/100mL

Alc: 14.1%

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\$78

