

# WILLIAMS SELYEM



## 2013 Precious Mountain Vineyard Pinot Noir

### WINEMAKER COMMENTS

Dark berry notes mingle with fennel seed, anise and grilled herbs. A hint of lavender lifts the nose of this very brooding wine. Upon entry into the mouth, tannins reminiscent of grapefruit pith cling to the palate, while subtle hints of crushed rocks become more prominent. The depth of this wine provides a finish which seems to linger on forever. Precious Mountain's defining quality is texture, and this wine is an archetype for the site and the Sonoma Coast.

### THE VINEYARD

Precious Mountain located in the Sonoma Coast appellation, sits atop the second mountain ridge in from the Pacific Coast, near Fort Ross. This is a very small vineyard planted on steep slopes at an altitude of 1,750 feet. At this altitude coastal breezes, not fog, are responsible for Precious Mountain's cool evenings and moderate daytime temperatures. The vineyard is dry farmed to produce intense flavors.

### 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: 60% new oak, 40% 1 year

Barrel Aged: 16 months

pH: 3.47

TA: 0.68g/100mL

Alc: 13.8%

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\$95

