

WILLIAMS SELYEM



2013 Rochioli Riverblock Vineyard Pinot Noir

WINEMAKER COMMENTS

Dark cherry notes lead from the glass and are leavened by hints of dried thyme and mandarin orange juice. The power-packed palate reveals this wine's true heritage and breed. There is an immediate lift of raspberry on the entry and then the fine, expressive tannins unfold and saturate the palate. Wood spices and a prominent finish of clove and Russian caravan tea round out the wine...a superb Rochioli Riverblock Pinot Noir, which will require a bit of patience.

THE VINEYARD

Rochioli Riverblock vineyard is located six miles southwest of the town of Healdsburg, banking the Russian River. Fog-cooled evenings and moderately warm daytime temperatures make the Russian River Valley region ideal for growing Chardonnay and Pinot Noir grapes.

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: 62% new oak, 38% 1 year

Barrel Aged: 16 months

pH: 3.57

TA: 0.60g/100mL

Alc: 14.2%

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\$79

