

# WILLIAMS SELYEM



## 2013 Vista Verde Vineyard Late Harvest Gewürztraminer

### WINEMAKER COMMENTS

Classic Gewürztraminer aromas of rose oil and lychee permeate the glass. Underneath these high notes lie elements of yellow apple, muskmelon, and ripe Comice pear. The floral qualities of gardenia give way to powdery, crushed rock notes — typical of the Vista Verde Vineyard. The wine's sweetness is extremely well-balanced thanks to the acidity, which makes this wine light and graceful. A hint of sweet nutmeg and vanilla on the finish round out this delicious offering.

### THE VINEYARD

Vista Verde Vineyard is located a couple miles southeast of Hollister, California, near the small town of Tres Pinos in San Benito County. This heavy limestone vineyard is separated into nine blocks that include Pinot Noir clones such as Pommard, Calera, Canada, 667, Mt. Eden, and Swan.

### 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, as well.

### TECHNICAL NOTES

Barrel Description: 100% new

Barrel Aged: 6 months

pH: 3.32

TA: 0.98g/100ml

Alc: 8.7%

Released Spring 2015

\$40/375ml

