

WILLIAMS SELYEM



2014 Hirsch Vineyard Pinot Noir

WINEMAKER NOTES

Black cherry and rosemary take center stage in this sophisticated offering from the Hirsch Vineyard. Dried rose petals are counterbalanced by a hint of coffee bean, wood spices, and English breakfast tea essences. Very round at the start, the elegant tannins persist across the palate, as is typical of Hirsch. Buffered by dark cherry flavors, citrus, and minerals, there is a wonderful sense of harmony in this wine.

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. David Hirsch farms 72 acres of his 1,100 acre ridgetop ranch, planted mostly in Pinot noir. 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. In close proximity to the San Andreas Fault line, 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 in Mt. Eden, Pommard and Swan clones, respectively.

HARVEST 2014

After two stellar vintages, 2014 completes the trifecta of high quality growing seasons where the wines exhibit purity of place with generous fruit and elegant textures. The season began as one of the driest winters on record with only 40% of normal rainfall by mid-season. April rains replenished the soil's moisture profile to re-invigorate the plants, boost growth, and help set a bountiful crop. The harvest season was near perfect with warm temperatures allowing for a leisurely picking schedule. 2014 is a superb vintage of compelling nature and will develop well with long range cellaring.

TECHNICAL NOTES

Barrel Description: 63% new, 37% 1 yr.

Barrel Aged: 16 months

pH: 3.47

TA: 0.62 g/100mL

Alc: 14.1%

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\$82

