

WILLIAMS SELYEM



2008 Drake Estate Vineyard Chardonnay

WINEMAKER COMMENTS

White peaches, Gravenstein apples, kiwi, toffee and marshmallow aromas fill your glass. The rich broad textures in your mouth are accentuated by flavors of fresh peach cobbler, Asian pears, mineral and spice. Wonderful acidity, generated from this cooler area next to the Russian River, produces very site specific flavors that finish succulent and complex.

—Winemaker Bob Cabral

THE VINEYARD

The Drake Estate Vineyard is located right on the Russian River near Guerneville, and it has the same Yolo Sandy Silt Loam soil as found in many of the very best vineyards along Westside Road. Originally planted to Rome apples—a late-ripening variety—the property has proven itself an exceptional location for growing Pinot Noir and Chardonnay.

HARVEST 2008

2008 provided very concentrated, flavorful and high quality wines that are vividly expressive of the vineyards in which they were grown, despite being a difficult year for growing. The combination of numerous springtime frosts and cold rains damaged our buds and clusters, thus resulting in a lighter than average year. During the summer, the vines encountered near-perfect fruit ripening weather characterized by warm and sunny days with exceptionally few heat spikes. Very warm August temperatures quickened ripening, beginning a fast and furious harvest. The decreased yields resulted in very concentrated and extremely high quality wines, with brilliant flavor and phenolic ripening. The wines of 2008 express their distinctive sites and qualities in a very intense and focused manner: this is truly a vintage for the cellars, with great ageing potential for years to come.

TECHNICAL NOTES

Barrel Description: 30% new oak, 10% 1-year-old, 10% 2-year, 50% 3+-year

Barrel Aged: 18 months

pH: 3.40

TA: 0.59g/100mL

Alc: 14.9%

Released Fall 2010

\$60

