

WILLIAMS SELYEM



2016 Allen Vineyard Chardonnay

WINEMAKER NOTES

The 2016 Allen Vineyard Chardonnay has an integrated nose of yellow apple and spiced pear with notes of tangerine, cinnamon, and allspice. Subtle jasmine green tea aromas are underlaid with fruit aromas, adding intrigue. Focused in the mouth, the flavors of pear and yellow apple combine with a lifted note of muskmelon in the mid-palate. There is a wonderful tension between the acid and tannin that gives the palate size and length while finishing with a refreshing minerality.

THE VINEYARD

The Allen Vineyard is adjacent to Rochioli Vineyard, approximately 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 2016

The 2016 vintage was an excellent growing season and it started out as the previous four vintages with a warm and dry winter. The main difference in this growing season was cooler temperatures in late February, and increasing rain totals in March that helped slow down vegetative growth. The net result was a slightly longer vegetative cycle, a slower grape maturation cycle, and therefore a later harvest compared to 2015. These events allowed for perfect maturation of the grape tannins and flavor development. Harvest started with pleasant weather on August 10 in the Middle Reach Neighborhood vineyards (Westside Road). Weather in late August cooled and by early September temperatures warmed up and dry conditions prevailed. The result was our core harvest was completed under ideal conditions by end of September. Overall, the wines from the 2016 vintage exhibit wonderfully polished tannins due to long and slow grape maturation on the vine.

TECHNICAL NOTES

Barrel Description: 20% new, 20% 1 yr., 20% 2 yr., 40% 3+ yr.

Barrel Aged: 16 months

pH: 3.24

TA: 0.59g/100mL

Alc: 14.6%

Released Fall 2018

\$65

