

WILLIAMS SELYEM



2016 Lewis MacGregor Estate Vineyard Chardonnay

WINEMAKER NOTES

The aromas jump out of the glass with a complex array of lime, yellow pear and stone fruits mixed with toasted almond. Hints of melon add a top note to the wonderful nose. In the mouth, this wine really shines with the bright acidity that carries a multitude of flavors along the way. Notes of pear, stone fruit, and melon combine with flavors of nutmeg to offer a rich profile with incredible focus. The hallmark minerality and crushed rock texture from this site shine through on the mid-palate and carry all the way to the elegant finish. Wow!

THE VINEYARD

The Lewis MacGregor Estate Vineyard is nestled in on the ridgeline between Eastside Road and Starr Road and has a wonderfully well drained sandy loam soil with interspersed stream gravel. Named in honor of John Dyson's grandfather, the vineyard has a moderate micro-climate and is perfectly suited to Pinot Noir and Chardonnay to yield wines with character and verve.

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: 21% new, 13% 1 yr., 20% 2 yr., 46% 3+ yr.

Barrel Aged: 16 months

pH: 3.24

TA: 0.65g/100mL

Alc: 14.7%

Released Fall 2018

\$65

