

# WILLIAMS SELYEM



## 2010 Heintz Vineyard Chardonnay

### WINEMAKER COMMENTS

Lifted bouquet of tree ripened apricots, nectarine, orange rind, nutmeg and roasted vanilla bean supported by subtle oak spices. The rich mouthfeel and flavors of peach cobbler, orange blossom, tropical overtones, citrus blossom and crème brulee linger on the palate. Natural acidity and tropical fruit flavors slice through this wine's creamy texture and minerality. The Goldridge sandy loam soil at the Heintz Ranch conveys a sense of dusty minerals both on the nose and in the mouth. A great representative of a cool climate chardonnay.

— *Director of Winemaking Bob Cabral*

### THE VINEYARD

This vineyard site has belonged to the Heintz family for over 100 years. In 1980, it was planted with clone 4 Chardonnay. Located in the Russian River Valley town of Occidental, and sitting at an elevation of 1,000 feet, cool foggy evenings and warm sunny days allow the grapes an extended hang time, producing fruit with high acid levels that give great structure and balance to the wine.

### HARVEST 2010

The 2010 vintage produced wines reflective of each individual vineyard site and appellation with concentrated aromas, rich fruit flavors, nicely balanced acidity and supple tannin structure. The hallmark of the 2010 vintage is one of extremes; between cool, early season temperatures and extreme late season heat, wines of tremendous character were made through careful attention to detail.

### TECHNICAL NOTES

Barrel Description: 25% new, 6% 1 year old, 25% 2 year old, 44% 3+ year old

Barrel Aged: 17 months

pH: 3.42

TA: 0.69g/100ml

Alc: 14.6%

Released Fall 2012

\$50

