

WILLIAMS SELYEM



2011 Unoaked Chardonnay

WINEMAKER COMMENTS

100% stainless steel fermented wine, shows off the pure essence of Russian River Valley Chardonnay. The aromas of ripe Pick Lady apples, Anjou pears, Sun Crest peaches, and fresh honeysuckle dominate the aromas of this blend. Bold flavors of ripe apples, nectarines, mineral and fresh pineapple fill your mouth. Refreshing acidity (no malo-lactic) gives this wine the ability to pair with almost and food. Most of this fruit was sourced from older Chardonnay vineyards along Westside Road.

—*Director of Winemaking Bob Cabral*

THE VINEYARDS

The Chardonnay for this blend was sourced from the Drake Estate Vineyard, the Olivet Lane Vineyard, and the Lazy W Ranch on Westside Road.

HARVEST 2011

The 2011 vintage was marked by another cool year that produced wines with tremendous purity and depth. Similar in many ways to 2010 – without the extremes - it had very low yields and below average cooler weather. But, the growing season in 2011 was much more consistent with gentle warming days and very cold summer nights. As a consequence, the vintage produced wines with incredible purity, remarkable acid and tannin balance, while expressing the uniqueness of each individual site and region. The signature of this vintage is one where the wines have bright fruit qualities, sound acidities and elegant tannin profiles. It is truly a vintage worth seeking.

TECHNICAL NOTES

Barrel Description: 100% stainless steel

pH: 3.31

TA: 0.80g/100ml

Alc: 13.1%

Released Spring 2013

\$37

