

WILLIAMS SELYEM



2004 Heintz Vineyard Chardonnay

WINEMAKER COMMENTS

Tropical fruits, honeycomb, fresh baked apple pie and crème brûlée aromas fill your nose. Very fat and rich in the mouth, the flavors of guava, pineapple, white peach and Gravenstein apple come through in the long, crisp finish. The balanced acidity and soft barrel tannins finish long with a lingering sweetness on your palate.

—Winemaker 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 2004

A hot spell in March followed by a warm spring influenced an unusually early bloom and budbreak. This precocious start, followed by a growing season of moderate temperatures, resulted in a very early harvest. Although we harvested the grapes two to three weeks earlier than normal, the long season provided ample time for the fruit to reach full maturity and develop extraordinary color and intense flavors. The Pinot Noir harvest season was characterized by warm days coupled with low relative humidity, which helped to concentrate the flavors and aromatics.

TECHNICAL NOTES

Barrel Description: 33% new, 17% 1-year old, 17% 2-year-old, 33% 3+ year old

Barrel Aged: 19 months

pH: 3.48

TA: 0.64g/100mL

Alc: 15.2%

Released Fall 2006

\$44

