

# WILLIAMS SELYEM



## 2005 Heintz Vineyard Chardonnay

### WINEMAKER COMMENTS

Enticing aromas of apple cobbler, pears, star jasmine and roasted marshmallows float up from your glass. The rich, fat leesy mouth-feel is complemented by the concentration of fruit and a balanced acidity. Soft tannins finish long with a toasty bread/lemon drop component.

—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 2005

Following a labor-intensive growing season due to early spring rains, a cool summer and mild fall weather extended the ripening season in 2005. This long, slow maturation period permitted flavors and color to develop to high levels, and the absence of weather threats or temperature extremes allowed fruit to be picked at optimum ripeness. Vineyards unaffected by bloom failure, particularly Pinot noir and Chardonnay in Russian River Valley, enjoyed a bountiful crop. The fruit quality was extremely high, contributing to balanced and elegant wines with concentrated flavors and intense color.

### TECHNICAL NOTES

Barrel Description: 42% new, 17% 2 year old, 41% 3+ year old

Barrel Aged: 16 months

pH: 3.54

TA: 0.70g/100ml

Alc: 14.8%

Released Fall 2007

\$46

