

WILLIAMS SELYEM



2006 Allen Vineyard Chardonnay

WINEMAKER COMMENTS

The aromas of apple cobbler, pears, minerals, lilac and roasted vanilla beans fill up your glass. The rich, fat mouth feel is complemented by the expression of passion fruit, white peaches and Pippin apples across your palate. Showing balanced acidity, the rich texture finishes long with a toasted bread/lemon drop component.

—Winemaker Bob Cabral

THE VINEYARD

The Allen Chardonnay Vineyard is adjacent to Rochioli Vineyard, approximately six miles southwest of the town of Healdsburg, banking the Russian River. Fog-cooled evenings and moderately warm daytime temperatures make the Russian River Valley region ideal for growing Chardonnay and Pinot Noir grapes.

HARVEST 2006

The 2006 grape growing season was characterized by weather extremes. The unusually cool and wet weather of the early spring caused a late start to the 2006 Harvest. Challenged by the prolonged and excessive July heat spikes followed by more moisture, the vines required attentive care. Cool coastal weather returned in August, mitigating the effect of the hot summer and permitting a long hang time for optimal fruit maturity and a controlled pace for ideal picking. Grape clusters were unusually large, resulting in a generous crop load.

Winemaking for the vintage was focused on meticulous fruit sorting and concentrating flavors, resulting in wines of fullness and length. Our Pinot noirs across growing regions have fruitiness of intensity and purity; our Russian River Zinfandels are ripe and typically powerful; our Russian River Chardonnays are particularly aromatic and finely structured.

TECHNICAL NOTES

Barrel Description: 25% new, 17% 1-year old, 33% 2-year old, 25% 3+ year old

Barrel Aged: 16 months

pH: 3.31

TA: 0.67g/100mL

Alc: 14.6%

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\$50

