

WILLIAMS SELYEM



2006 Drake Estate Vineyard Chardonnay

WINEMAKER COMMENTS

Our first vintage as a single vineyard wine, it exhibits aromas of roasted almonds, mineral and citrus blossoms. The extended barrel aging gives this wine a more expansive mouth feel that is creamier and lusher in texture, with a citrus/toffee element on the palate. The crisp acidity also gives the wine a sweet Meyer lemon flavor with a hint of mineral in the finish.

—Winemaker Bob Cabral

THE VINEYARD

The Drake Estate Vineyard is located right on the Russian River near Guerneville, and it has the same Yolo Sandy Silt Loam soil as found in many of the very best vineyards along Westside Road. Originally planted to Rome apples—a late-ripening variety—the property has proven itself an exceptional location for growing Pinot Noir and Chardonnay.

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: 30% new, 30% 1-year old, 30% 2-year old, 10% 3+ year old

Barrel Aged: 16 months

pH: 3.38

TA: 0.65g/100mL

Alc: 14.8%

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\$60

