

WILLIAMS SELYEM



2006 Heintz Vineyard Chardonnay

WINEMAKER COMMENTS

The aromas of guava, sweet pineapples, honeysuckle and lightly roasted marshmallows fill your glass. Very fat and creamy textures in the mouth give flavors of fresh peach cobbler, white nectarines and Fuji apples which come through in the rich, viscous finish. The evenhanded acidity and supple barrel tannins finish long with a lingering sweetness on your palate.

—Winemaker Bob Cabral

THE VINEYARDS

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 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, 25% 1 year old, 25% 2 year old, 25% 3+ year old

Barrel Aged: 13 months

pH: 3.31

TA: 0.7g/100ml

Alc: 14.7%

Released Spring 2008

\$50

