

WILLIAMS SELYEM



2007 Allen Vineyard Chardonnay

WINEMAKER COMMENTS

The aromas of peach cobbler, Fuji apples, wet stones, lilac and roasted marshmallows fill the glass. The evenhanded acidity and lush textures finish long and silky, with a lemon pot de crème component. The rich, fat mouth feel is complemented by the expression of ripe stone fruits, fresh baked bread and sweet Meyer lemons across the palate. A much lower crop aided in the proper concentration of this wine.

—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 2007

The 2007 vintage has produced wines of extremely high quality, wines that are each brilliant expressions of their sites. The growing season was distinguished by its evenness with a cool finish. The summer months were characterized by warm, sunny, near-perfect weather with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in very uniform ripening and optimal development of intense varietal flavors, aromas and expression. The wines of 2007 convey their unique characters in a manner more vivid, precise and evocative than we have come to anticipate. In a decade of exceptional vintages, this one really stands above all others.

TECHNICAL NOTES

Barrel Description: 20% new, 20% 1-year old, 30% 2-year old, 30% 3+ year old

Barrel Aged: 16 months

pH: 3.39

TA: 0.67g/100mL

Alc: 14.8%

Released Spring 2009

\$50

