

WILLIAMS SELYEM



2007 Heintz Vineyard Chardonnay

WINEMAKER COMMENTS

Caramel, candied pineapples, Bosc pears, honeysuckle and lemon zest dictate the aromas of this blend. Rich and lush flavors of pineapples, pears, minerals, crème caramel, spice, and roasted pecans linger on the palate. Harmonious acids highlight the exotic fruit characteristics that become rich and creamy in your mouth. The silky concentration finishes with a tropical custard and mineral quality that lingers on and on.

—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 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: 25% new, 25% 1 year old, 25% 2 year old, 25% 3+ year old

Barrel Aged: 16 months

pH: 3.35

TA: 0.72g/100ml

Alc: 14.7%

Released Spring 2009

\$50

