

# WILLIAMS SELYEM



## 2009 Heintz Vineyard Chardonnay

### WINEMAKER COMMENTS

The attractive bouquet of ripe peaches and nectarines, pineapple, nutmeg and roasted vanilla beans dominate the nose in the glass. The rich mouthfeel and flavors of peach cobbler, guava, citrus blossom and crème brûlée linger on the palate. There is a creaminess or custard-like texture to this wine that is severed by the tangy acidity and flavors of fresh tropical fruits. An exceptionally multifaceted wine that typifies the characteristics of a cooler area in the Russian River Valley.

—Winemaker Bob Cabral

### THE VINEYARD

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 2009

Following the hardships of the 2008 growing season, late winter and spring of 2009 were unseasonably warm with little precipitation. Bud break occurred early March and unlike 2008, frost was not a problem. Berry set was even, benefitting from ideal daytime temperatures around 70F-75F, despite early May rains. Some bunch-stem necrosis was evident on our vineyards, resulting in loss of yields.

The summer months were characterized by cooler than average weather, aided by morning fog, with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in intense flavor and aroma development, good acidity and phenolic development in tune with sugar accumulation. Warmer weather in late August ensured optimal ripeness culminating in harvest commencing in earnest by the Labor Day weekend. A warm September ensured that all Pinot Noir, Zinfandel and Chardonnay were picked before the mid-October rains that played havoc with later ripening varieties. Moderate yields delivered wines of exceptional color, flavors, and aromas with balanced acidity and tannins.

### TECHNICAL NOTES

Barrel Description: 25% new, 25% 2 year old, 50% 3+ year old

Barrel Aged: 14 months

pH: 3.4

TA: 0.68g/100ml

Alc: 14.5%

Released Spring 2011

\$50

