

WILLIAMS SELYEM



2010 Unoaked Chardonnay

WINEMAKER COMMENTS

This wine just keeps getting better with each vintage as we are now really starting to understand the vineyards where we source its fruit. The wine is 100% stainless steel fermented with no malo-lactic fermentations. This technique has allowed us to capture the true aromas and flavors from each of these vineyard sites. The cool summer of 2010 allowed for extremely slow flavor development that resulted in aromas of Sun Crest peaches, Red Gravenstein apples, Fantasia nectarines and Muscat Canelli grapes. The flavors are quite similar, but with a refreshing blast of acidity that reminds you of tropical fruits. I really enjoy turning my friends and family onto this wine and most everyone really loves it, especially when enjoyed with food.

—Winemaker Bob Cabral

THE VINEYARDS

The chardonnay for this blend was sourced from the Drake Estate Vineyard, the Olivet Lane Vineyard, and the Lazy W Ranch on Westside Road.

HARVEST 2010

The 2010 vintage produced wines reflective of each individual vineyard site and appellation with concentrated aromas, rich fruit flavors, nicely balanced acidity and supple tannin structure. The hallmark of the 2010 vintage is one of extremes; between cool, early season temperatures and extreme late season heat, wines of tremendous character were made through careful attention to detail.

TECHNICAL NOTES

pH: 3.37

TA: 0.73g/100mL

Alc: 12.9%

Released Spring 2012

\$37

