

# WILLIAMS SELYEM



## 2011 Hawk Hill Vineyard Chardonnay

### WINEMAKER COMMENTS

A wonderful wine from an extremely cool area of the Russian River Valley, this vintage reminds me of great Chablis, with aromas of mineral, citrus blossom, Asian pear and roasted almond. In the creamy mouthfeel, flavors of Meyer lemon, wet stone and sweet oak fill your palate. The naturally high acidity gives this wine a long, lemon drop-like finish that would complement Thai food. A wine that will definitely benefit from 4-6 years of cellaring.

— *Director of Winemaking Bob Cabral*

### THE VINEYARD

Hawk Hill Vineyard is located in the southwestern-most corner of the Russian River appellation, on a high point between cool Bodega Bay and slightly warmer Sebastopol. This area is known for prevailing ocean breezes. These breezes warm the land during the winter, bring early bud break and cool the land in the summer, giving extra hang time. This extended hang time produces fruit with high acid levels, and gives great structure and balance to the wine.

### HARVEST 2011

The 2011 vintage was marked by another cool year that produced wines with tremendous purity and depth. Similar in many ways to 2010, without the extremes, it had very low yields and below average cooler weather. But, the growing season in 2011 was much more consistent with gentle warming days and very cold summer nights. As a consequence, the vintage produced wines with incredible purity, remarkable acid and tannin balance, while expressing the uniqueness of each individual site and region. The signature of this vintage is one where the wines have bright fruit qualities, sound acidities and elegant tannin profiles. It is truly a vintage worth seeking.

### TECHNICAL NOTES

Barrel Description: 34% new oak, 11% 1 year, 23% 2 years, 32% 3+ years

Barrel Aged: 17 months

pH: 3.31

TA: 0.68g/100mL

Alc: 14.4%

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