

# WILLIAMS SELYEM



## 2016 Heintz Vineyard Chardonnay

### WINEMAKER COMMENTS

The vibrant yellow color is attractive and excites the senses. Hints of yellow apple and cardamom dominate the nose, with subtle notes of fresh-cut pineapple and vanilla bean layered underneath. Elements of wet stone and mango weave into the wonderful aromatics. There is excellent focus in the mouth, with flavors of pineapple, Gravenstein apple, and pear. A flavor and sensation of apple skin frames the richness of the mid-palate. The classic Goldridge dustiness captures the attention of the palate with a wonderfully broad and expansive finish. Another classic Heintz Chardonnay to enjoy now with fresh Dungeness crab.

### 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 2016

The 2016 vintage was an excellent growing season, and started out as the previous four vintages; with a warm and dry winter. The main difference in 2016 was cooler temperatures in late February, and increasing rain totals in March that helped slow down vegetative growth. The net result was a slightly longer vegetative cycle, a slower grape maturation cycle, and therefore a later harvest compared to 2015. These events allowed for perfect maturation of the grape tannins and flavor development. Harvest started with pleasant weather on August 10 in the Middle Reach Neighborhood vineyards (Westside Road). Weather in late August cooled, and by early September temperatures warmed up and dry conditions prevailed. The result was our core harvest was completed under ideal conditions by end of September. Overall, the wines from the 2016 vintage exhibit wonderfully polished tannins due to long and slow grape maturation on the vine.

### TECHNICAL NOTES

Barrel Description: 21% new, 11% 1 yr., 21% 2 yr., 47% 3+ yr.

Barrel Aged: 15 months

pH: 3.35

TA: 0.64g/100mL

Alc: 14.3%

Released Spring 2018

\$65

