

WILLIAMS SELYEM



2016 Olivet Lane Vineyard Chardonnay

WINEMAKER COMMENTS

Golden yellow apple aromas mix with notes of spiced pear and starfruit. The spiced pear and crushed rock aromatics are undeniably from the old Wente selection of Chardonnay to which the vineyard is planted. The palate is focused with flavors of yellow and green apple and a touch of quince. Well-structured in the mouth, the wine offers a talcum powder-like texture and a subtle finish of quinine. This wine will pair wonderfully with rich foods.

THE VINEYARD

Located on the western benchlands of the Santa Rosa Plain, the Olivet Lane Vineyard is one of the oldest vineyards in the Russian River Valley. It was planted in 1975 by the Pellegrini family to Chardonnay and Pinot Noir vines exclusively.

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: 23% new, 15% 1 yr., 15% 2 yr., 47% 3+ yr.
Barrel Aged: 15 months
pH: 3.36
TA: 0.66g/100mL
Alc: 14.5%
Released Spring 2018
\$65

