

WILLIAMS SELYEM



2016 Unoaked Chardonnay

WINEMAKER COMMENTS

The yellowish-green color hints that this wine comes from a cool climate. The aromas are like a basket full of peaches, quince, and Asian pears. The fruit fragrance transitions to an alluring jasmine perfume. The palate is wonderfully balanced with flavors of pear and yellow apple that give way to stone fruit with a floral lift. Round and persistent throughout, the wine finishes with a refreshing and delicate minerality. Chardonnay is a great mate to barrel fermentation and ageing, but this is an excellent example of richness without oak.

THE VINEYARDS

The Chardonnay for this blend was sourced from our Drake Estate Vineyard, our MacGregor Estate Vineyard, the Simpatico Vineyard, and the Lazy W Ranch.

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: 100% stainless steel

pH: 3.42

TA: 0.65g/100mL

Alc: 13.1%

Released Spring 2018

\$39

