

# WILLIAMS SELYEM



## 2017 Lewis MacGregor Estate Vineyard Chardonnay

### WINEMAKER NOTES

Pear and yellow apple notes along with delicate white flowers saturate the aromatics, while subtle hints of fresh tangerine brighten up the nose. Concentrated in the mouth, the wine showcases a sense of power while leaving no impression of heaviness. Always bright in acidity, the sheer concentration keeps the balance in alignment. Flavors of pear and apple permeate the palate while a mineral signature comes through on the finish.

### THE VINEYARD

The Lewis MacGregor Estate Vineyard is nestled in on the ridgeline between Eastside Road and Starr Road and has a wonderfully well drained sandy loam soil with interspersed stream gravel. Named in honor of John Dyson's grandfather, the vineyard has a moderate micro-climate and is perfectly suited to Pinot Noir and Chardonnay to yield wines with character and verve.

### HARVEST 2017

It was an auspicious start to the 2017 growing season with steady rain followed by dry spells which allowed for the soil profile to fill up progressively. The waterworks kicked into high gear in January and as the soil dried up, temperatures moderated, and bud break ensued by mid-March. Steady rain through the vegetative cycle was balanced with days of brilliant sunshine which helped to grow green, healthy plants. The weather was very fine in May for the flowering period and ideal for the fruit set. As the season progressed, there were periods of heat that occurred with some regularity. With plenty of water in the soil profile, the plants did not stress too much and physiological maturity continued at an accelerated pace. In 2017, the harvest timeframe was compressed and many of the vineyards were ready in a short period of time. The process was nearly complete by the time the intense Labor Day heat wave hit and, thankfully, had concluded before the devastating wildfires in October. The resulting wines show a refinement to the tannin structure which will allow for early consumption but will age gracefully with mid-term cellaring. Through and through, 2017 is an excellent vintage.

### TECHNICAL NOTES

Barrel Description: 30% new, 12% 1 yr., 18% 2 yr., 40% 3+ yr.

Barrel Aged: 16 months

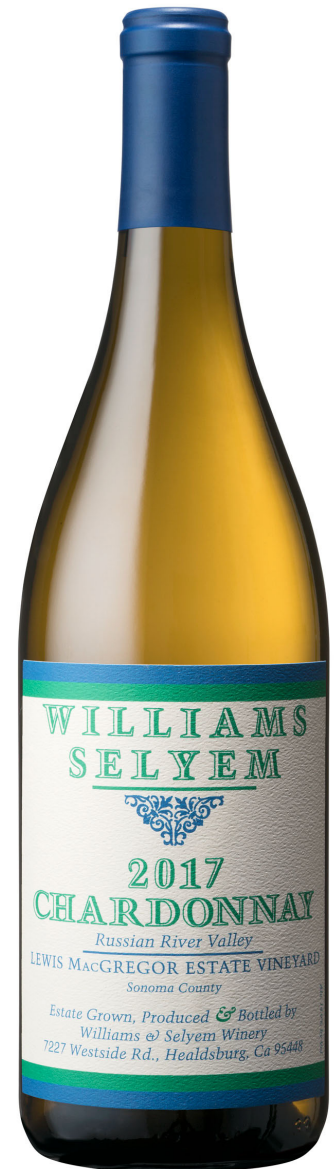
pH: 3.15

TA: 0.69g/100mL

Alc: 14.9%

Released Fall 2019

\$65



7227 Westside Road, Healdsburg, CA 95448 [www.williamsselyem.com](http://www.williamsselyem.com)  
Phone: (707)433-6425 Fax: (707)431-4862 Email: [contact@williamsselyem.com](mailto:contact@williamsselyem.com)