

WILLIAMS SELYEM



2005 Hawk Hill Vineyard Chardonnay

WINEMAKER COMMENTS

Roasted nuts, mocha and citrus blossom dominate the aromas in this wine. The extended barrel aging has made the mouth-feel creamy and lush with a toffee element. The naturally high acidity gives this wine a long Meyer lemon and wet stone/mineral flavor in the finish. A wine that definitely benefits from several years of cellaring.

—Winemaker 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 2005

Following a labor-intensive growing season due to early spring rains, a cool summer and mild fall weather extended the ripening season in 2005. This long, slow maturation period permitted flavors and color to develop to high levels, and the absence of weather threats or temperature extremes allowed fruit to be picked at optimum ripeness. Vineyards unaffected by bloom failure, particularly Pinot noir and Chardonnay in Russian River Valley, enjoyed a bountiful crop. The fruit quality was extremely high, contributing to balanced and elegant wines with concentrated flavors and intense color.

TECHNICAL NOTES

Barrel Description: 33% new, 17% 2 year old, 50% 3+ year old

Barrel Aged: 16 months

pH: 3.43

TA: 0.65g/100ml

Alc: 14.9%

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\$46

