

WILLIAMS SELYEM



2007 Windsor Oaks Vineyard Late Harvest Muscat

WINEMAKER COMMENTS

Our second vintage dessert wine from this vineyard—last vintage was 2000. Cold fermented for over 100 days in 100% brand new French oak barrels. Captivating aromas of nectarine preserves, peach pie, toasted vanilla beans and spice lead in the nose. Ripe fruit punch flavors are accentuated by the mouth watering acidity. The rich, round textured finish goes on forever and would complement any fresh summer fruit dessert.

—Winemaker Bob Cabral

HARVEST 2007

The 2007 vintage has produced wines of extremely high quality, wines that are each brilliant expressions of their sites. The growing season was distinguished by its evenness with a cool finish. The summer months were characterized by warm, sunny, near-perfect weather with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in very uniform ripening and optimal development of intense varietal flavors, aromas and expression. The wines of 2007 convey their unique characters in a manner more vivid, precise and evocative than we have come to anticipate. In a decade of exceptional vintages, this one really stands above all others.

TECHNICAL NOTES

Barrel Description: 100% new oak

Barrel Aged: 7 months

pH: 3.67

TA: 1.17g/100ml

Alc: 10.1%

Residual Sugar: 17.5%

Released Fall 2009

\$40

