

# WILLIAMS SELYEM



## 2018 Olivet Lane Vineyard Chardonnay

### WINEMAKER COMMENTS

Notes of apple galette and baking spices come to mind in this fragrant old-vine Chardonnay, while hints of lemon verbena and Shiso leaf add layers of complexity and intrigue. The palate exhibits a powdery texture that showcases yellow apple flavors and is punctuated with a quinine sensation on the finish.

### 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 2018

The winter months were very dry with unseasonably warm weather in the early part of the season. By mid-February the rains had returned; nearly doubling the total rainfall and staving off early budbreak. The much-needed rains continued through March resulting in budbreak for the larger part of Westside Road by month-end. The remainder of the spring saw additional rainfall with spates of warm weather interspersed. The plants responded well under these near-perfect vegetative cycle conditions. Flowering commenced in June under ideal temperatures. Subsequently, below-average temperatures ensued for a week and a half which extended the bloom schedule. The net effect of the cooling trend created a looser cluster and some millerandage or “hens and chicks,” a highly desirable trait for many reasons including better phenolic development and better air flow through the cluster to prevent mold. Heading into the season, crop loads were near-historic averages with great vine balance. Harvest started on the 16th of August under ideal conditions with moderate, consistent temperatures. Vintage highlights include site specificity and elegance, while displaying concentration and balance—another great Williams Selyem year in the making.

### TECHNICAL NOTES

Barrel Description: 23% new, 22% 1 yr., 11% 2 yr., 44% 3+ yr.

Barrel Aged: 13 months

pH: 3.48

TA: 0.56g/100mL

Alc: 14.8%

Released Spring 2020

\$65

