

# WILLIAMS SELYEM



## 2018 Unoaked Chardonnay

### WINEMAKER COMMENTS

The color is a beautiful yellow with a green glint. Notes of lime and quince are immediately apparent at first nosing, but then hints of flowers and smoky minerals emerge. Green apple rounds out this wonderfully aromatic wine, and the palate is no less interesting with zesty lime and Granny Smith apple flavors. A rather full-bodied palate, even without the oak, owing to the excellent vineyard sourcing and lees stirring. Minerals and an impression of iodine on the palate add depth and interest, while the finish is snappy and clean.

### THE VINEYARDS

The Chardonnay for this blend was sourced from our Drake Estate Vineyard, our Williams Selyem Estate Vineyard, the Olivet Lane Vineyard, and the Lazy W Ranch.

### 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: 100% stainless steel

pH: 3.41

TA: 0.60g/100mL

Alc: 13.6%

Released Spring 2020

\$39

