

# WILLIAMS SELYEM



## 2018 Vista Verde Vineyard Late Harvest Gewürztraminer

### WINEMAKER COMMENTS

Rose water and lychee nut aromas jump from the glass while baked stone fruit, with a touch of vanilla and nutmeg, add a depth to the exotic nose. The palate is wonderfully balanced with seamlessly integrated acidity that adds energy and provides shape. Flavors of poached stone fruits, along with wood spices combine with a lift of jasmine on the finish and round out the enticing flavors. This wine is completely barrel fermented in new barrels, which is a good treatment given the structure and weight of the wine—the oak adds texture without heaviness. My favorite pairing with this wine is a stone fruit tart drizzled with honey and toasted almonds.

### THE VINEYARD

The Vista Verde Vineyard is located a couple miles southeast of Hollister, California, located in San Benito County. This site is rich in limestone.

### 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% new

Barrel Aged: 11 months

pH: 3.86

TA: 0.59g/100mL

Alc: 8.0%

Released Spring 2020

\$40/ 375mL

