

# WILLIAMS SELYEM



## 2018 Drake Estate Vineyard Chardonnay

### WINEMAKER NOTES

On the nose, aromas of Meyer lemon and green apple abound, with highlights of chamomile flowers and elements of greengage, which offer complexity and intrigue. The oak is well integrated and nearly invisible in this elegant offering from our cool climate estate vineyard in Guerneville. Included in the blend for the first time are newly developed blocks planted to heritage Calera and Wente Chardonnay clones. On the mid-palate, there is a lift of Meyer lemon peel and green tea notes. Due to the new plantings, the palate has an excellent tannin structure and finishes with elements of crushed minerals.

### THE VINEYARD

The Drake Estate Vineyard is located right on the Russian River near Guerneville and has the same Yolo Sandy Silt Loam soil as found in many of the very best vineyards along Westside Road. Originally planted to Rome apples, a late-ripening variety, the property has proven itself an exceptional location for growing Pinot Noir and Chardonnay.

### 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: 24% new, 9% 1yr., 24% 2yr., 43% 3+yr.

Barrel Aged: 17 months

pH: 3.65

TA: 0.63g/100mL

Alc: 14.3%

Released Fall 2020

\$65

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