

WILLIAMS SELYEM



2018 Williams Selyem Estate Vineyard Chardonnay

WINEMAKER NOTES

The medium-yellow color with a green glint connotes a freshness and liveliness to this wine. Notes of green pear and yellow apple mix with nutmeg and wood spices. Highlights of flowers and honeysuckle mix with a musk melon, owing to some of the musqué clones of Chardonnay which are represented in this field blend. The mouthfeel is excellent and balanced perfectly by acidity. The mid-palate is full and the polished tannins transition to a wonderfully subtle minerality on the finish, which clings to the palate.

THE VINEYARD

Our Williams Selyem Estate Vineyard is nestled in the heart of the Russian River Valley on Westside Road just below the winery and adjacent to the Russian River. The vineyard is planted to 20 different clones of Chardonnay and shares a similar soil profile to the Allen Vineyard and Rochioli Riverblock.

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: 25% new, 17% 1 yr., 17% 2 yr., 41% 3+ yr.

Barrel Aged: 17 months

pH: 3.54

TA: 0.61g/100mL

Alc: 14.6%

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\$65

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