

# 2018 Lewis MacGregor Estate Vineyard Chardonnay

#### WINEMAKER NOTES

Notes of yellow apple and Comice pear abound in this outstanding offering from our Estate Vineyard on the eastside of the Russian River. Hints of quince, tarragon, and green tea add a wonderful highlight to the nose, while crushed quartz further adds to the perfume. The palate is laser-focused with citrus, pear, and apple notes which flood the mid-palate. The wine transitions to a slightly piquant sensation with a touch of quinine on the finish.

#### THE VINEYARD

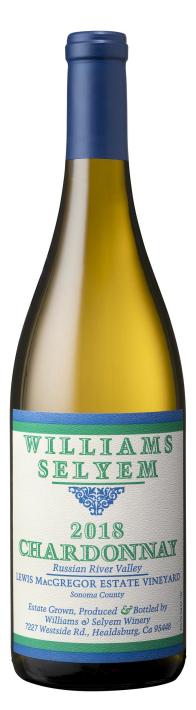
The Lewis MacGregor Estate Vineyard is nestled in on the ridgeline between Eastside Road and Starr Road and has a wonderfully well drained sandy loam soil with interspersed stream gravel. Named in honor of John Dyson's grandfather, the vineyard has a moderate micro-climate and is perfectly suited to Pinot Noir and Chardonnay to yield wines with character and verve.

### 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 Selvem year in the making.

## TECHNICAL NOTES

Barrel Description: 27% new, 13% 1 yr., 40% 2 yr., 20% 3+ yr. Barrel Aged: 17 months pH: 3.37 TA: 0.58g/100mL Alc: 14.8% Released Fall 2020 \$65



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