WILLIAMS S<u>ELYEM</u>

2018 Heintz Vineyard Chardonnay

WINEMAKER COMMENTS

Aromas of apple and pear jump from the glass followed by undertones of lime, nut spices, and musk melon. With additional aeration, white flowers and quince emerge in this classic and exciting Heintz Chardonnay offering. The palate showcases pear and apple flavors along with a minerality and dustiness, which comes from the Goldridge soil in which the vines grow. Rolled up in the fruit is a streak of citrus peel which highlights a tannic tension that completes the wine. Enjoy with roast chicken or sea bass and matsutake mushrooms.

THE VINEYARD

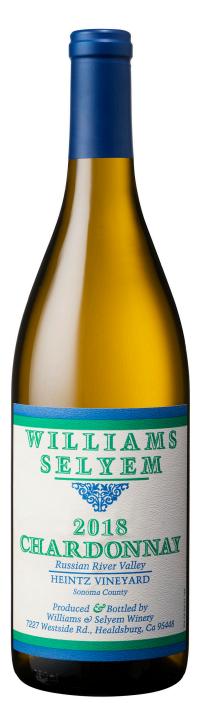
This vineyard site has belonged to the Heintz family for over 100 years. In 1980, it was planted with Clone 4 Chardonnay. Located in the Russian River Valley town of Occidental and sitting at an elevation of 1,000 feet, cool foggy evenings and warm sunny days allow the grapes an extended hang time, producing fruit with high acid levels that give great structure and balance to the wine.

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: 28% new, 17% 1 yr., 22% 2 yr., 33% 3+ yr. Barrel Aged: 13 months pH: 3.47 TA: 0.62g/100mL Alc: 13.9% Released Spring 2020 \$65





2018 Olivet Lane Vineyard Chardonnay

WINEMAKER COMMENTS

Notes of apple galette and baking spices come to mind in this fragrant old-vine Chardonnay, while hints of lemon verbena and Shiso leaf add layers of complexity and intrigue. The palate exhibits a powdery texture that showcases yellow apple flavors and is punctuated with a quinine sensation on the finish.

THE VINEYARD

Located on the western benchlands of the Santa Rosa Plain, the Olivet Lane Vineyard is one of the oldest vineyards in the Russian River Valley. It was planted in 1975 by the Pellegrini family to Chardonnay and Pinot Noir vines exclusively.

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: 23% new, 22% 1 yr., 11% 2 yr., 44% 3+ yr. Barrel Aged: 13 months pH: 3.48 TA: 0.56g/100mL Alc: 14.8% Released Spring 2020 \$65



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

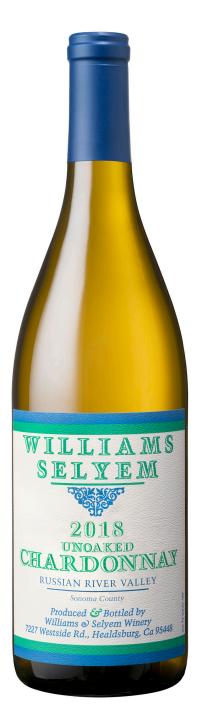
The Chardonnay for this blend was sourced from our Drake Estate Vineyard, our Williams Selyem Estate Vineyard, the Olivet Lane Vineyard, and the Lazy W Ranch.

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 Selvem 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





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 Selvem 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



2018 Central Coast Pinot Noir

WINEMAKER COMMENTS

Notes of strawberry, plum, black cherry, and cool herbs combine with woody spices like nutmeg and allspice. Hints of citrus and cedar offer an airiness to the wonderful aromatics. There is good weight throughout the palate and the wine offers a strong impression of chalky minerals that are overlaid with berry fruits, citrus, and hints of elderberry.

THE VINEYARD

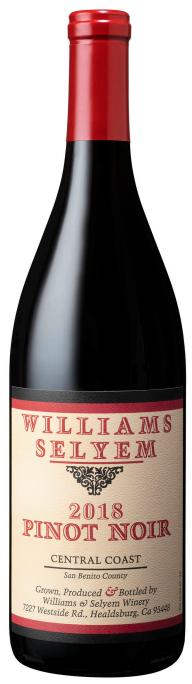
The Vista Verde Vineyard, located a couple miles southeast of Hollister, California, near the small town of Tres Pinos in San Benito County. This heavy limestone vineyard is separated into nine blocks that include clones such as Pommard, Calera, Canada, 667, Mt. Eden, and Swan.

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: 37% new, 37% 1 yr., 26% 2 yr. Barrel Aged: 11 months pH: 3.53 TA: 0.59g/100mL Alc: 13.3% Released Spring 2020 \$39





2018 Westside Road Neighbors Pinot Noir

WINEMAKER COMMENTS

A gorgeous nose of red fruits and red rose jump from the glass. Orange peel adds a wonderful refreshing lift to the aromatics while a touch of star anise adds depth; the oak is beautifully integrated. Broad at the entry, the wine showcases red fruits and minerals. Texturally, the wine is like velvet and saturates the palate. The tannins are refined, and subtlety drive the palate along.

THE VINEYARDS

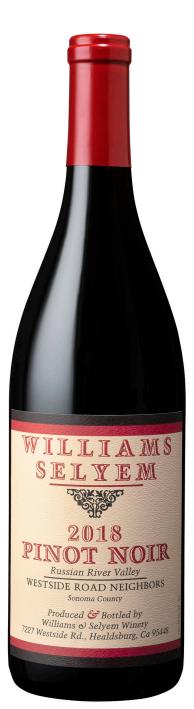
The Pinot Noir for this blend was sourced from neighboring vineyards along Westside Road: Bacigalupi, Cohn, Flax, Rochioli Riverblock, and our Williams Selyem Estate.

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: 61% new, 39% 1 yr. Barrel Aged: 14 months pH: 3.52 TA: 0.57g/100mL Alc: 13.7% Released Spring 2020 \$75



2018 Olivet Lane Vineyard Pinot Noir

WINEMAKER COMMENTS

This 2018 offering showcases the greatness of older vines. Planted to the Martini selection, notes of leather come through along with a touch of fennel seed while the signature Russian River Valley perfume of red fruits shines through with a hint of rose petal. The palate has excellent energy with red fruits and a citrusy complexion along with well-defined tannins. A touch of nutmeg on the finish rounds out the wonderful flavor profile.

THE VINEYARD

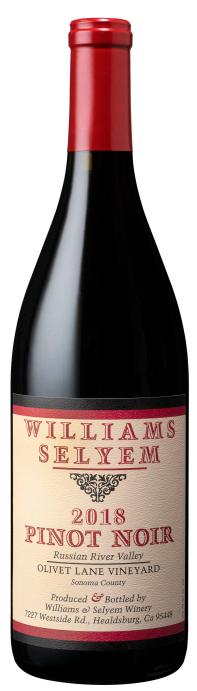
Located on the western benchlands of the Santa Rosa Plain, the Olivet Lane Vineyard is one of the oldest existing vineyards in the Russian River Valley. It was planted in 1975 by the Pellegrini family to Chardonnay and Pinot Noir vines exclusively.

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: 61% new, 39% 1 yr. Barrel Aged: 14 months pH: 3.64 TA: 0.57g/100mL Alc: 14.1% Released Spring 2020 \$78





2018 Russian River Valley Pinot Noir

WINEMAKER COMMENTS

Red fruited at first nosing; the wine showcases a floral character beloved in Russian River Valley Pinot Noirs. There is an earthy, dried herb component mixed with a touch of bergamot which adds to the complexity to the kaleidoscope of aromas. A burst of red fruits mix with flavors of Earl Grey tea on the round but well-balanced palate, and the acidity keeps the wine fresh on the tongue.

THE VINEYARDS

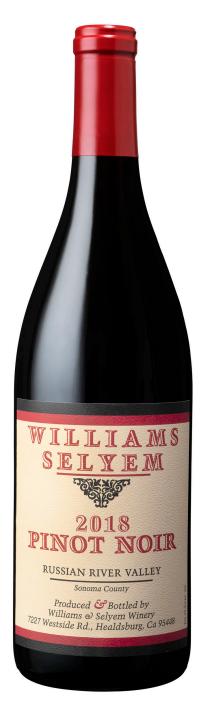
The Pinot Noir for this blend was sourced from the Orsi Vineyard, the Martaella Vineyard, the Bucher Vineyard and our Drake Estate Vineyard.

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: 43% new, 57% 1 yr. Barrel Aged: 12 months pH: 3.52 TA: 0.65g/100mL Alc: 14.1% Released Spring 2020 \$58



2018 Sonoma Coast Pinot Noir

WINEMAKER COMMENTS

Dark berry aromas mix with a touch of dried herbs and notes of lavender in this coastal Pinot Noir offering. The oak is perfectly integrated with subtle tones of vanilla and wood spices. Musky undertones complete the wonderfully dark and brooding aromatics. Muscular in the mouth, the tannins are of a different place, with mineral undertones and nice acidity to carry to the finish.

THE VINEYARDS

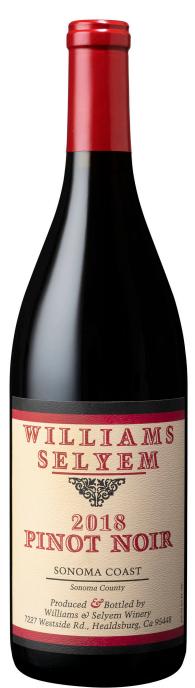
The Pinot Noir for this blend was sourced from the Terra de Promissio Vineyard, the Coastlands Vineyard, the Falstaff Vineyard, the Precious Mountain Vineyard, and our Drake Estate Vineyard.

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: 40% new, 60% 1 yr. Barrel Aged: 12 months pH: 3.64 TA: 0.56g/100mL Alc: 14.1% Released Spring 2020 \$58



2018 Sonoma County Pinot Noir

WINEMAKER COMMENTS

Strawberry and cherry notes mix with subtle notes of allspice and clove. The palate offers softer tannins with hints of black tea and seamless acidity. Sourced from our outstanding vineyards in the Russian River Valley and Sonoma Coast AVAs, the Sonoma County always represents an outstanding value. Something to enjoy on the early side as you wait for the vineyard designates to mature.

THE VINEYARDS

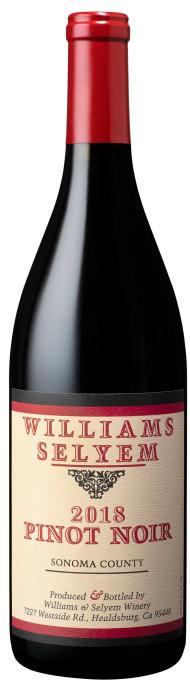
The Pinot Noir for this blend was sourced from the Calegari Vineyard, the Foss Vineyard, the Terra de Promissio Vineyard, our Williams Selyem Estate, and our Drake Estate Vineyard.

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: 33% new, 34% 1 yr., 33% 2 yr. Barrel Aged: 11 months pH: 3.61 TA: 0.58g/100mL Alc: 13.9% Released Spring 2020 \$39





2018 Terra de Promissio Vineyard Pinot Noir

WINEMAKER COMMENTS

The beautiful color immediately draws in the senses and the nose certainly does not disappoint. Pinot Noir typically has a perfume-like quality and Terra de Promissio typifies that. A knockout nose of carnation, red cherry, and dried strawberry combine with citrus peel, while a touch of dried herbs add another layer of complexity. On the palate, the wine is layered with berry fruits and creates a wonderful texture that is round and seamless. The acidity is harmonized with supple tannins to give perfect balance along with a hint of earthiness on the finish.

THE VINEYARD

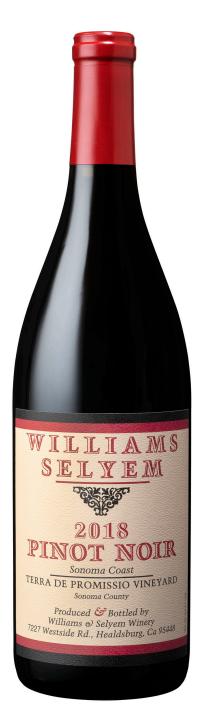
"The Land of Promise" is family owned and operated by husband and wife team Charles and Diana Karren. The Karren's bought a 50 acre dairy ranch in 1999 and planted over 33,000 Pinot Noir vines on 32 acres in 2002. Terra de Promissio had its first harvest in 2005.

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: 61% new, 39% 1yr. Barrel Aged: 14 months pH: 3.62 TA: 0.57g/100mL Alc: 13.9% Released Spring 2020 \$65





2018 Fanucchi-Wood Road Zinfandel

WINEMAKER COMMENTS

A basket of summer berries comes to mind upon nosing this exuberant wine. Planted in 1895, these old vines are producing at the top of their game. Highlights of stone fruits mix with berry and blueberry notes to offer a dramatic aroma, while darker pitched elements of anise and allspice add additional layers. Vibrant and refreshing on the palate, the wine offers berry fruits, citrus peel, and wonderful minerality. For as powerful as this wine is, the palate retains a balance due to the zesty acidity and sheer extract from these old vines.

THE VINEYARD

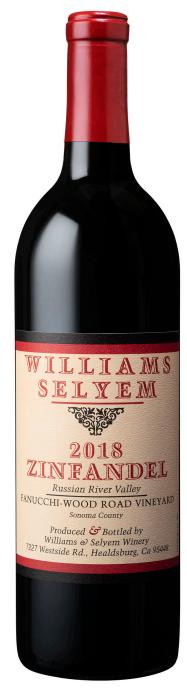
Planted in 1890, this organically grown, dry-farmed vineyard is located near the town of Fulton in the Russian River Valley. The vineyard is mostly Zinfandel, but is also interplanted with a small percentage of Alicante Bouchet and Petite Sirah.

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 aii 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: 25% new, 25% 1 yr., 25% 2 yr., 25% 3+ yr. Barrel Aged: 13 months pH: 3.43 TA: 0.68g/100mL Alc: 15.1% Released Spring 2020 \$65





2018 Papera Vineyard Zinfandel

WINEMAKER COMMENTS

A knockout nose of blackberry and boysenberry mix with notes of anise and bramble. The nose is saturated with all sorts of berry fruits and underlying elements of vanilla and wood spices. The palate is equally as exciting, with flavors of blueberry, blackberry, and cranberry. The hallmark zesty acid profile keeps the palate inbounds and provides a sense of balance and zen.

THE VINEYARD

Papera is an old vine Zinfandel vineyard, located on the eastern side of the Laguna de Santa Rosa in the Russian River Valley appellation. Planted in 1934, the vines are head-trained and primarily dry farmed.

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: 27% new, 20% 1 yr., 30% 2 yr., 23% 3+ yr. Barrel Aged: 13 months pH: 3.27 TA: 0.74g/100mL Alc: 15.0% Released Spring 2020 \$65

