

WILLIAMS SELYEM



2020 Heintz Vineyard Chardonnay

WINEMAKER COMMENTS

Sitting high above the western edge of the Green Valley boundary, the Heintz Vineyard enjoys nice, warm days often above the fog line. As a consequence of its exposure, the wines tend to run the gamut of aromas, from tropical to melon to apple notes. The slow ripening process helps to preserve the acidity while developing great structure. Notes of soil-inflected powdery minerals are apparent on the finish, owing to the terrific Goldridge soils in which these vines are grown.

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 2020

The 2020 growing season started out very dry and bud break was delayed. Early spring rains recharged the soil profile, but periods of extreme cold caused many frost events throughout the Russian River Valley. Late spring yielded ample sunshine and moderate temperatures, and the plants responded very well with excellent canopy growth. The season ended up approximately 12% warmer than average and did not have any heat spikes until August. Harvest started in haste on August 12, ahead of an extreme heat wave. On the night of August 17, the weather changed and there was a rare dry lightning storm that sparked a fire on a hillside in remote west Sonoma County; later named the Walbridge Fire. In the Russian River Valley, it took a number of days for smoke to settle. Based on test results for smoke taint on the grapes, several coastal vineyards were not picked. For the vineyards which were picked, either before the fire or before the smoke settled, the result was concentrated wines with a darker, more brooding complexion. The polish of the tannin, coupled with excellent concentration, should allow for a wide drinking window.

TECHNICAL NOTES

Barrel Description: 25% new, 25% 1 yr., 25% 2 yr., 25% 3+ yr.

Barrel Aged: 13 months

pH: 3.24

TA: 0.67g/100mL

Alc: 14.3%

Released Spring 2022

\$65

