

WILLIAMS SELYEM



2021 Heintz Vineyard Chardonnay

WINEMAKER COMMENTS

A classic Chardonnay from the Heintz Vineyard, this wine is highlighted by yellow apple and Gravenstein apple notes, with hints of musk melon, fresh cut pineapple, and tangerine layered underneath. Situated on a hilltop in a very cool part of the Russian River Valley, the vineyard enjoys a slow and methodical ripening cycle. Layered on the palate, the wine shows off with orchard fruits and zesty citrus flavors and finishes with a dusty, mineral driven sensation.

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 2021

The 2021 growing season experienced only about 14 inches of rain, challenging the plants from the outset of the year. Late winter and early spring were cold and dry, bringing some uneven growth and stress to the plants. The canopies were a little smaller than average going into the flowering, however the weather was ideal and mild. Flowering determines quality and quantity, so it is the most important time. The 2021 season yielded an average to slightly below average crop size with outstanding quality. Largely, the growing season saw mild temperatures but with several scattered heat events. 2021 thankfully saw the return of the fog, which saved the vintage by keeping the nighttime temperatures cool, refreshing the plants, and keeping them hydrated under severe conditions. Due to the changing climate, fog intrusion has been minimal the last few vintages. The 2021 season finished up around the historical average for temperatures. Despite the inauspicious start to the year, the wines showcase terrific verve, character, and site specificity.

TECHNICAL NOTES

Barrel Description: 10% new, 40% 1 yr., 30% 2 yr., 20% 3+ yr.

Barrel Aged: 13 months

pH: 3.23

TA: 0.61g/100mL

Alc: 13.7%

Released Spring 2023

\$65

