

# WILLIAMS SELYEM



## 2013 Olivet Lane Vineyard Chardonnay

### WINEMAKER COMMENTS

The Olivet Lane Chardonnay is always typified by a brightness that shines through both on the nose and palate. Notes of green apple, yellow apple, ripe pear, and quince are married with Tahitian vanilla bean and wood spices. Layered underneath the fruit aromas lie complex elements of shiso leaf and jasmine pearl green tea. The flavors echoed in the aromatic profile are brought together by a fine, linear acidity. The wine finishes with a wonderfully piquant flavor and mineral-like mouthfeel.

### 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, with Chardonnay and Pinot Noir vines exclusively.

### HARVEST 2013

With great back-to-back vintages, 2013 was every bit as good as 2012 has proven to be. Amidst concerns about another drought year, the rain gauges filled up to about 80% of the yearly average. The growing conditions were very favorable, which resulted in a remarkably similar growing season to the exceptional 2012 vintage. The only notable difference, however, was the increase of heat units in 2013, as measured by the Growing Degree Day index. With below average rainfall for the season bud break initiated earlier than average along Westside Road. April showers helped to drive good shoot growth and set the plants up for May flowering. Excellent weather at flowering time allowed for fantastic set and a bountiful yield across all appellations and varieties. Even with an earlier start to the growing season, the grapes had the ideal amount of time on the vine to achieve full maturity without any threat of inclement weather late in the season. Wines from the 2013 vintage exhibit extremely pure and polished tannins and the acidity will provide longevity, but the supple structure also offers earlier enjoyment, as well.

### TECHNICAL NOTES

Barrel Description: 25% new, 25% 1 year old, 25% 2 year old, 25% 3+ year old  
Barrel Aged: 14 months  
pH: 3.35  
TA: 0.65g/100ml  
Alc: 14.8%  
Released Spring 2015  
\$58

