

WILLIAMS SELYEM



2014 Lewis MacGregor Estate Vineyard Chardonnay

WINEMAKER NOTES

The inaugural offering of the Williams Selyem Lewis MacGregor Estate Vineyard Chardonnay is nothing short of outstanding. The wine leads with an explosive nose of yellow apple and gardenias, then melds into aromas of poached pear tart. Vanilla, nutmeg, and allspice further compound the nose. Underneath the primary fruits is a secondary note of graphite, typical of old Wente clone Chardonnay. In the mouth, the palate is saturated with lemon oil, white flowers, and waxy fruits. The focused acidity seamlessly integrates with the tremendous weight, and finishes with hazelnut and crushed granite.

THE VINEYARD

The Lewis MacGregor Estate Vineyard is nestled in on the ridgeline between Eastside 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 slowly ripen Pinot Noir and Chardonnay to yield wines with character and verve. Part of the existing Chardonnay blocks have been redeveloped to additional Pinot Noir clones that will add additional complexity to an already outstanding wine.

HARVEST 2014

After two stellar vintages, 2014 completes the trifecta of high quality growing seasons where the wines exhibit purity of place with generous fruit and elegant textures. The season began as one of the driest winters on record with only 40% of normal rainfall by mid-season. April rains replenished the soil's moisture profile to re-invigorate the plants, boost growth, and help set a bountiful crop. The harvest season was near perfect with warm temperatures allowing for a leisurely picking schedule. 2014 is a superb vintage of compelling nature and will develop well with long range cellaring.

TECHNICAL NOTES

Barrel Description: 19% new, 13% 1 yr., 13% 2 yr., 45% 3+ yr.

Barrel Aged: 17 months

pH: 3.20

TA: 0.68g/100mL

Alc: 14.6%

Released Fall 2016

\$65

