

# WILLIAMS SELYEM



## 2014 Unoaked Chardonnay

### WINEMAKER COMMENTS

A blend composed from older vines throughout the Russian River Valley, the Unoaked Chardonnay typifies the precision and elegance of Chardonnay aged in stainless steel. Notes of Meyer lemon and minerals jump from the glass. With aeration, aromas of tropical fruits mix with hints of melon that add tremendous depth. The flavor is palate-coating with incredible richness and focus. Subtle notes of Kaffir lime and a hint of fresh earth round out this highly expressive Chardonnay. Enjoy this wine as an aperitif or pair with pesce crudo or sashimi. Drink anytime in the next 6 years.

### THE VINEYARDS

The Chardonnay for this blend was sourced from our Drake Estate Vineyard, our MacGregor Estate Vineyard, the Simpatico Vineyard, and the Lazy W Ranch.

### 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: 100% stainless steel

pH: 3.33

TA: 0.72g/100mL

Alc: 13.3%

Released Spring 2016

\$39

