

WILLIAMS SELYEM



2010 Drake Estate Vineyard Chardonnay

WINEMAKER COMMENTS

Flavors of butterscotch, honeysuckle, grilled peaches, mineral and spices complement the wonderful acidity. Aromas of Meyer lemon, pear, Pink Lady apple, white peach, ginger bread, quince, melon and tropical fruit salad fill your senses, followed by roasted marshmallows after time in the glass. Stimulating and rich flavors of ginger spice, baked pink lady apples and pear combine with even-handed acidity to produce a creamy textured wine underpinned with a hint of flintiness and seamless oak. A wine to be enjoyed now or with bottle age. Very focused throughout the palate, the stone fruit flavors give way to lemon verbena, minerals and a firm peach pit finish. A rich chardonnay, complemented by a hint of toasty oak that will age as well as our Pinot Noirs. © © —Director of Winemaking Bob Cabral

THE VINEYARD

The Drake Estate Vineyard is located right on the Russian River near Guerneville, and it has the same Yolo Sandy Silt Loam soil as found in many of the very best vineyards along Westside Road. Originally planted to Rome apples—a late-ripening variety—the property has proven itself an exceptional location for growing Pinot Noir and Chardonnay.

HARVEST 2010

The 2010 vintage produced wines reflective of each individual vineyard site and appellation with concentrated aromas, rich fruit flavors, nicely balanced acidity and supple tannin structure. The hallmark of the 2010 vintage is one of extremes; between cool, early season temperatures and extreme late season heat, wines of tremendous character were made through careful attention to detail.

TECHNICAL NOTES

Barrel Description: 33% new oak, 5% 1-year-old, 24% 2-year, 38% 3+-year
Barrel Aged: 17 months
pH: 3.44
TA: 0.71g/100mL
Alc: 14.7%
Released Fall 2012
\$65

