

# WILLIAMS SELYEM



## 2011 Heintz Vineyard Chardonnay

### WINEMAKER COMMENTS

Lifted bouquet of tree ripened apricots, nectarine, orange rind, nutmeg and roasted vanilla bean supported by subtle oak spices. The rich mouthfeel and flavors of peach cobbler, orange blossom, tropical overtones, citrus blossom and crème brulee linger on the palate. Natural acidity and tropical fruit flavors slice through this wine's creamy texture and minerality. The Goldridge sandy loam soil at the Heintz Ranch conveys a sense of dusty minerals both on the nose and in the mouth. A great representative of a cool climate Chardonnay.

—*Director of Winemaking Bob Cabral*

### 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 2011

The 2011 vintage was marked by another cool year that produced wines with tremendous purity and depth. Similar in many ways to 2010 – without the extremes – it had very low yields and below average cooler weather. But, the growing season in 2011 was much more consistent with gentle warming days and very cold summer nights. As a consequence, the vintage produced wines with incredible purity, remarkable acid and tannin balance, while expressing the uniqueness of each individual site and region. The signature of this vintage is one where the wines have bright fruit qualities, sound acidities and elegant tannin profiles. It is truly a vintage worth seeking.

### TECHNICAL NOTES

Barrel Description:

25% new, 5% 1 year old, 15% 2 year old, 55% 3+ year old

Barrel Aged: 14 months

pH: 3.51

TA: 0.70g/100ml

Alc: 13.9%

Released Spring 2013

\$55

