

# WILLIAMS SELYEM



## 2007 Hawk Hill Vineyard Chardonnay

### WINEMAKER COMMENTS

The aromas of citrus blossom, stone fruits, roasted nuts, honeysuckle and minerals dominate. The wine expresses very concentrated flavors of Meyer lemons, ginger, pineapple, honeysuckle and crushed stone, and finishes with a candy lemon drop expression. The wonderfully balanced acidity and extended barrel aging give this wine plenty of aging potential.

—Winemaker Bob Cabral

### THE VINEYARD

Hawk Hill Vineyard is located in the southwestern-most corner of the Russian River appellation, on a high point between cool Bodega Bay and slightly warmer Sebastopol. This area is known for prevailing ocean breezes. These breezes warm the land during the winter, bring early bud break and cool the land in the summer, giving extra hang time. This extended hang time produces fruit with high acid levels, and gives great structure and balance to the wine.

### HARVEST 2007

The 2007 vintage has produced wines of extremely high quality, wines that are each brilliant expressions of their sites. The growing season was distinguished by its evenness with a cool finish. The summer months were characterized by warm, sunny, near-perfect weather with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in very uniform ripening and optimal development of intense varietal flavors, aromas and expression. The wines of 2007 convey their unique characters in a manner more vivid, precise and evocative than we have come to anticipate. In a decade of exceptional vintages, this one really stands above all others.

### TECHNICAL NOTES

Barrel Description: 25% new oak, 20% 1-year-old, 30% 2-year, 25% 3+-year

Barrel Aged: 18 months

pH: 3.26

TA: 0.72g/100mL

Alc: 14.8%

Released Fall 2009

\$50

