

# WILLIAMS SELYEM



## 2009 Drake Estate Vineyard Chardonnay

### WINEMAKER COMMENTS

The aromas of tropical fruits, Kaffir limes, Pink Lady apples and roasted marshmallows fill the glass. The heavy and affluent flavors of passion fruit and lime marmalade are accentuated by the sweet toasty oak. The evenhanded acidity helps a nice mineral/citrus quality shine through in the finish. A weighty wine with lots of ageing potential.

—Winemaker 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 2009

Following the hardships of the 2008 growing season, late winter and spring of 2009 were unseasonably warm with little precipitation. Bud break occurred early March and unlike 2008, frost was not a problem. Berry set was even, benefitting from ideal daytime temperatures around 70F-75F, despite early May rains. Some bunch-stem necrosis was evident on our vineyards, resulting in loss of yields.

The summer months were characterized by cooler than average weather, aided by morning fog, with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in intense flavor and aroma development, good acidity and phenolic development in tune with sugar accumulation. Warmer weather in late August ensured optimal ripeness culminating in harvest commencing in earnest by the Labor Day weekend. A warm September ensured that all Pinot Noir (Russian River, Sonoma Coast and Central Coast), Zinfandel and Chardonnay were picked before the mid-October rains that played havoc with later ripening varieties. Moderate yields delivered wines of exceptional color, flavors, and aromas with balanced acidity and tannins.

### TECHNICAL NOTES

Barrel Description: 25% new oak, 15% 1-year-old, 25% 2-year, 35% 3+-year

Barrel Aged: 16 months

pH: 3.45

TA: 0.64g/100mL

Alc: 14.4%

Released Fall 2011

\$60

