

# WILLIAMS SELYEM



## 2009 Hawk Hill Vineyard Chardonnay

### WINEMAKER COMMENTS

A much more subtle wine than in the past clearly expresses this site in 2009. A very cool year that helped show off the mineral and classic citrus flavors typically associated with very cool growing sites. The aromas of mineral, Meyer lemon and lush toasty oak give way to flavors of Asian pears, honey and nectarines across the palate. Rich and broad across the palate, this wine still finishes with that nice brilliant acidity.

—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 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, 25% 1-year-old, 25% 2-year, 25% 3+ year

Barrel Aged: 16 months

pH: 3.36

TA: 0.70g/100mL

Alc: 14.6%

Released Fall 2011

\$50

