

WILLIAMS SELYEM



2009 Unoaked Chardonnay

WINEMAKER COMMENTS

This has become one of my favorite new wines that we craft. This 100% stainless steel fermented, no malo-lactic wine exhibits what chardonnay REALLY tastes like from the Russian River Valley. It has sweet aromas of tree-ripened white nectarines, Red Haven peaches, Gravenstein apples and citrus blossoms. Similar flavors of ripe stone fruits, guava, passion fruit and wet stone coat your palate. The part I love the most about this wine is the crisp acidity and clean long finish that make your mouth water for more. A great food wine that I thoroughly enjoyed until I ran out in early Fall!

—Winemaker Bob Cabral

THE VINEYARDS

The chardonnay for this blend was sourced from the Allen Vineyard, the Drake Estate Vineyard, the Hawk Hill Vineyard, the Heintz Vineyard, the Olivet Lane Vineyard, and the Lazy W Ranch on Westside Road.

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, 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

pH: 3.42

TA: 0.62g/100mL

Alc: 13.9%

Released Spring 2011

\$37

