

WILLIAMS SELYEM



2011 Drake Estate Vineyard Chardonnay

WINEMAKER COMMENTS

The aromas of white peaches and nectarines fill your glass along with honeysuckle flowers, citrus rinds and sweet caramel. On the rich, mouthwatering palate, flavors of lemon curd, peach cobbler, ginger and toasted vanilla bean explode in your mouth. A textural Chardonnay with wonderfully bright acidity that has a long and refreshing finish. Not cloying at all, it has a powerful presence that remains graceful with food – a wonderful wine for fresh salmon. Will age well for 3-5 years. —*Director of Winemaking 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 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: 31% new oak, 15% 1 year, 23% 2 years, 31% 3+ years

Barrel Aged: 16 months

pH: 3.52

TA: 0.70g/100mL

Alc: 14.2%

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\$65

