

WILLIAMS SELYEM



2017 Vista Verde Vineyard Late Harvest Gewürztraminer

WINEMAKER COMMENTS

The 2017 offering exudes textbook Gewurztraminer aromatics of jasmine flowers, rose oil, and stone fruits. Vanilla and nutmeg, imparted from fermentation in French oak barrels, mingle with these intoxicating aromatics to excite the senses. Beautifully balanced on the palate, the sweetness is offset by an excellent tannin structure and sound acidity. Hints of chalkiness on the finish add an additional layer of complexity in this elegant offering. Serve with a stone fruit tart or frangipane.

THE VINEYARD

The Vista Verde Vineyard is located a couple miles southeast of Hollister, California, located in San Benito County. This site is rich in limestone.

HARVEST 2017

It was an auspicious start to the 2017 growing season with steady rain followed by dry spells which allowed for the soil profile to fill up progressively. The waterworks kicked into high gear in January and as the soil dried up, temperatures moderated, and bud break ensued by mid-March. Steady rain through the vegetative cycle was balanced with days of brilliant sunshine which helped to grow green, healthy plants. The weather was very fine in May for the flowering period and ideal for the fruit set. As the season progressed, there were periods of heat that occurred with some regularity. With plenty of water in the soil profile, the plants did not stress too much and physiological maturity continued at an accelerated pace. In 2017, the harvest timeframe was compressed and many of the vineyards were ready in a short period of time. The process was nearly complete by the time the intense Labor Day heat wave hit and, thankfully, had concluded before the devastating wildfires in October. The resulting wines show a refinement to the tannin structure which will allow for early consumption but will age gracefully with mid-term cellaring. Through and through, 2017 is an excellent vintage.

TECHNICAL NOTES

Barrel Description: 100% new

Barrel Aged: 11 months

pH: 3.68

TA: 0.80g/100mL

Alc: 8.0%

Released Spring 2019

\$40/ 375mL

