

# 2017 Allen Vineyard Chardonnay

### WINEMAKER NOTES

The beautiful yellow-green color of this wine is elegant and enticing. A bowl full of Jonagold and Gravenstein apple aromas jump from the glass with subtle notes of flint and minerals. Notes of Matcha tea and pear complete the delightful aromas, while fine elements of allspice and nutmeg add complexity. The wine is wonderfully rich on the palate and exhibits tremendous focus and balance due to a nice interplay of tannin and acid.

## THE VINEYARD

The Allen Vineyard is adjacent to Rochioli Vineyard, approximately six miles southwest of the town of Healdsburg, banking the Russian River. Fog-cooled evenings and moderately warm daytime temperatures make the Russian River Valley region ideal for growing Chardonnay and Pinot Noir grapes.

### 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: 32% new, 32% 1 yr., 21% 2 yr., 15% 3+ yr.

Barrel Aged: 16 months

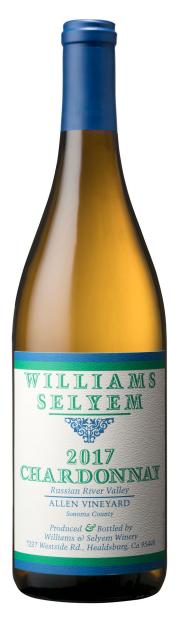
pH: 3.18

TA: 0.68g/100mL

Alc: 14.7%

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\$65



7227 Westside Road, Healdsburg, CA 95448 www.williamsselyem.com Phone: (707)433-6425 Fax: (707)431-4862 Email: contact@williamsselyem.com