

WILLIAMS SELYEM



2017 Drake Estate Vineyard Chardonnay

WINEMAKER NOTES

The nose is perfumed and bright, with aromas of yellow apple and Meyer lemon shining through. Layers of spiced pear and baking spices add nuance and interest to the aromatics. On the front of the palate, the wine leads with flowers and transitions to notes of pear and apple. Minerals and crushed rocks come through on the mid-palate and the wine finishes with elements of ripe stone fruit.

THE VINEYARD

The Drake Estate Vineyard is located right on the Russian River near Guerneville and 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 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% 1yr., 20% 2yr., 16% 3+yr.

Barrel Aged: 16 months

pH: 3.58

TA: 0.63g/100mL

Alc: 13.8%

Released Fall 2019

\$65

