



## 2004 Hawk Hill Vineyard

Chardonnay

### Awards & Reviews

**2004**

**90-92 points**

Reminiscent of a Chablis on steroids, the elegant, crisp, steely 2004 Chardonnay Hawk Hill Vineyard reveals high acidity as well as loads of citrus and a striking minerality. It should drink well for 3-4 years.

**The Wine Advocate**  
January 2006

**2003**

**90 points**

Williams -Selyem remains an underrated source for high quality Chardonnay. For example, their 2003 Chardonnay Hawk Hill Vineyard, with aromas and flavors of orange blossoms, lemon oil, and crushed rocks, comes across like a premier cru Chablis

**The Wine Advocate**  
January 2006

**2002**

**90 points**

Aromatically complex, with ripe pear, fig, spice, citrus and honeydew flavors that are broad and mouthfilling. Shows off a nice touch of hazelnut-scented oak, too, with a rich concentrated aftertaste. Drink now through 2007.

**Wine Spectator**  
April 2005

### Winemaker Comments

The aromas of citrus blossom, stone fruits, honey and minerals dominate. Exhibiting very concentrated flavors of Meyer lemons, ginger, pineapple, honeysuckle and crushed stone, it finishes with a candy lemon drop expression in your mouth. The racy acidity and extended barrel aging gives this wine plenty of aging potential

*Bob Cabral, Winemaker*

### The Vineyards

100% Hawk Hill Vineyard

Hawk Hill Vineyard is located in the southwestern-most corner of the Russian River appellation, on a high point between cool Bodega Bay and slightly warmer Sebastopol. This area is known for prevailing ocean breezes. These breezes warm the land during the winter, bring early bud break and cool the land in the summer, giving extra hang time. This extended hang time produces fruit with high acid levels, and gives great structure and balance to the wine.

### Harvest

A hot spell in March, followed by a warm spring, influenced an unusually early bloom and budbreak. This precocious start, followed by a growing season of moderate temperatures, resulted in a very early harvest in 2004. Although we harvested the grapes two to three weeks earlier than normal, the long season provided ample time for the fruit to reach full maturity and develop extraordinary color and intense flavors. A cooling trend in mid-September offered the Chardonnay additional hang time prior to their harvest. The vintage yielded wines of exceptional quality.

### Technical Notes

Varietal: 100% Chardonnay

Barrel Description: Medium plus toast French Oak

33% new, 17% 1 year old, 17% 2 year old,

33% 3+ year old

Barrel Aged: 19 months

pH: 3.40

TA: 0.59g/100ml

Alc: 15.1%

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