

WILLIAMS SELYEM



2005 Russian River Valley Chardonnay

WINEMAKER COMMENTS

Ripe pears, toasty marshmallow and honeysuckle dominate the aromas of this blend. Nice warm vanilla, spice, ripe Bosc pears, minerals and roasted almond flavors linger on the palate. The follow-through in the mouth is rich, creamy and silky with a fresh pear/citrusy finish. A majority of this fruit is from our Drake Estate Vineyard and it displays the classic characteristics that you would expect from a Russian River Valley chardonnay.

—Winemaker Bob Cabral

HARVEST 2005

Following a labor-intensive growing season due to early spring rains, a cool summer and mild fall weather extended the ripening season in 2005. This long, slow maturation period permitted flavors and color to develop to high levels, and the absence of weather threats or temperature extremes allowed fruit to be picked at optimum ripeness. Vineyards unaffected by bloom failure, particularly Pinot noir and Chardonnay in Russian River Valley, enjoyed a bountiful crop. The fruit quality was extremely high, contributing to balanced and elegant wines with concentrated flavors and intense color.

TECHNICAL NOTES

Barrel Description: Medium-plus toast Marcel Cadet

□ 40% new, 10% 2 year old, 5% 3 year old, 45% 4 year old

Barrel Aged: 14 months

pH: 3.32

TA: 0.65g/100ml

Alc: 15.0%

Released Spring 2007

\$35

