

WILLIAMS SELYEM



2018 Heintz Vineyard Chardonnay

WINEMAKER COMMENTS

Aromas of apple and pear jump from the glass followed by undertones of lime, nut spices, and musk melon. With additional aeration, white flowers and quince emerge in this classic and exciting Heintz Chardonnay offering. The palate showcases pear and apple flavors along with a minerality and dustiness, which comes from the Goldridge soil in which the vines grow. Rolled up in the fruit is a streak of citrus peel which highlights a tannic tension that completes the wine. Enjoy with roast chicken or sea bass and matsutake mushrooms.

THE VINEYARD

This vineyard site has belonged to the Heintz family for over 100 years. In 1980, it was planted with Clone 4 Chardonnay. Located in the Russian River Valley town of Occidental and sitting at an elevation of 1,000 feet, cool foggy evenings and warm sunny days allow the grapes an extended hang time, producing fruit with high acid levels that give great structure and balance to the wine.

HARVEST 2018

The winter months were very dry with unseasonably warm weather in the early part of the season. By mid-February the rains had returned; nearly doubling the total rainfall and staving off early budbreak. The much-needed rains continued through March resulting in budbreak for the larger part of Westside Road by month-end. The remainder of the spring saw additional rainfall with spates of warm weather interspersed. The plants responded well under these near-perfect vegetative cycle conditions. Flowering commenced in June under ideal temperatures. Subsequently, below-average temperatures ensued for a week and a half which extended the bloom schedule. The net effect of the cooling trend created a looser cluster and some millerandage or "hens and chicks," a highly desirable trait for many reasons including better phenolic development and better air flow through the cluster to prevent mold. Heading into the season, crop loads were near-historic averages with great vine balance. Harvest started on the 16th of August under ideal conditions with moderate, consistent temperatures. Vintage highlights include site specificity and elegance, while displaying concentration and balance—another great Williams Selyem year in the making.

TECHNICAL NOTES

Barrel Description: 28% new, 17% 1 yr., 22% 2 yr., 33% 3+ yr.

Barrel Aged: 13 months

pH: 3.47

TA: 0.62g/100mL

Alc: 13.9%

Released Spring 2020

\$65

