

# WILLIAMS SELYEM



## 2018 Allen Vineyard Chardonnay

### WINEMAKER NOTES

Perfumed with pear and musk melon notes, the nose is beautifully intricate. Hints of green tea and freshly cut herbs add another beguiling layer to this complex wine. The palate is laser-focused, with acidity that drives to the back palate and carries the pear and melon flavors. Powdery in texture, the tannins add a depth typical of the site. Serve at cellar temperature to enjoy all the elements of this gorgeous offering.

### 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 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: 26% new, 16% 1 yr., 21% 2 yr., 37% 3+ yr.

Barrel Aged: 17 months

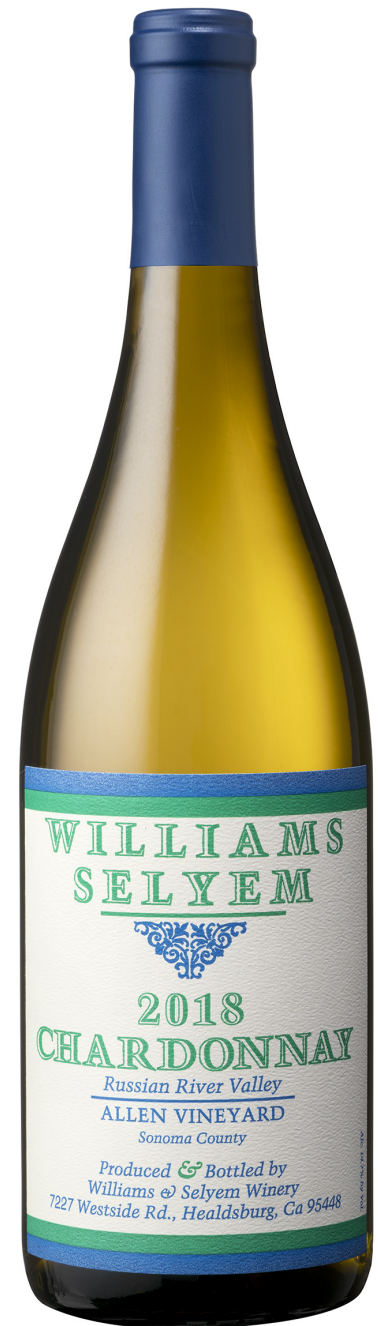
pH: 3.42

TA: 0.62g/100mL

Alc: 14.7%

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\$65



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