

WILLIAMS SELYEM



2019 Heintz Vineyard Chardonnay

WINEMAKER COMMENTS

The gorgeous nose captivates the senses with a kaleidoscope of aromas. Notes of fresh pineapple, yellow apple, musk melon, and citrus all mix with wood spice elements. Crushed rocks and minerals belie the fruit notes adding further intrigue to the nose. The palate offers a density and richness of fruit and a compelling tannin structure. Minerals on the finish complete the picture in this full-package wine.

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 2019

The 2019 growing season started with ample rainfall in the winter months and finished well above average. Wet soil and cool temperatures conspired to delay bud break nearly two weeks later than historical average. Moderate to slightly above average temperatures ensued and the vegetative cycle caught up. Flowering started under ideal conditions but a late May rain event delayed flowering for a week. This had some impact and created some shatter and smaller clusters. These smaller clusters are desirable because they are looser and the smaller the berry, the higher the tendency to yield concentrated and flavorful wines. The remainder of the growing season was largely uneventful. August was largely fog-free, so the nights were warmer and the days sunnier which tended to move photosynthesis and maturation along more quickly. The harvest schedule was mostly routine and rather leisurely with grapes arriving to the winery in pristine condition. The 2019 wines are impressive with excellent color, depth, and precision of site. The polish of the tannins and softer acid profiles will offer early appeal but can certainly hold on for years.

TECHNICAL NOTES

Barrel Description: 28% new, 28% 1 yr., 28% 2 yr., 16% 3+ yr.

Barrel Aged: 13 months

pH: 3.40

TA: 0.67g/100mL

Alc: 13.9%

Released Spring 2021

\$65

