

WILLIAMS SELYEM



2019 Olivet Lane Vineyard Chardonnay

WINEMAKER COMMENTS

A basket full of freshly picked apples is the perfect description for the aromatics of the Olivet Lane Chardonnay. Made exclusively from the Old Wente selection of Chardonnay, this wine is also typified by notes of spiced pear and quince. While floral and delicate on the nose, the wine is deceptively structured on the palate owing to the tannins and perfectly accented oak elements. Refreshing acidity stretches out the palate and the wine finishes with subtle minerality. Butter poached lobster, or even a lobster roll, would be an outstanding match.

THE VINEYARD

Located on the western benchlands of the Santa Rosa Plain, the Olivet Lane Vineyard is one of the oldest vineyards in the Russian River Valley. It was planted in 1975 by the Pellegrini family to Chardonnay and Pinot Noir vines exclusively.

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: 30% new, 30% 1 yr., 20% 2 yr., 20% 3+ yr.

Barrel Aged: 13 months

pH: 3.30

TA: 0.65g/100mL

Alc: 14.6%

Released Spring 2021

\$65

