

# WILLIAMS SELYEM



## 2019 Unoaked Chardonnay

### WINEMAKER COMMENTS

Sourced from older vines in the Russian River Valley, the Unoaked Chardonnay displays tremendous depth and character. Aromatic and rich, the nose displays spiced pear and citrus notes with some tropical undertones while notes of yellow apple are also apparent. The key to richness and development of texture is sur lie aging and batonnage. This means that, much like barrel fermented Chardonnay, the Unoaked stays on the lees and is stirred weekly in tank to encourage mouthfeel development. Coupled with the concentration from lower yielding old vines, the result is a wine with a sense of place and purpose.

### THE VINEYARDS

The Chardonnay for this blend was sourced from our Drake Estate Vineyard, our MacGregor Estate Vineyard, the Olivet Lane Vineyard, and the Lazy W Ranch.

### 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: 100% stainless steel

pH: 3.43

TA: 0.60g/100mL

Alc: 13.8%

Released Spring 2021

\$39

