

# WILLIAMS SELYEM



## 2019 Lewis MacGregor Estate Vineyard Chardonnay

### WINEMAKER NOTES

Sourced from older vines planted to the Wente selection, the nose consists of spiced pear, crushed minerals, and fresh herbs, while subtle hints of green tea and ginger further add intrigue to the aromatics in this Lewis MacGregor Estate Vineyard offering. Acid-driven on the palate, the extract and weight of the wine harmoniously balances the acid. An overlay of yellow fruits, along with hints of flowers and subtle minerality, melt into the backdrop of the layered palate profile.

### THE VINEYARD

The Lewis MacGregor Estate Vineyard is nestled in on the ridgeline between Eastside Road and Starr Road and has a wonderfully well drained sandy loam soil with interspersed stream gravel. Named in honor of John Dyson's grandfather, the vineyard has a moderate micro-climate and is perfectly suited to Pinot Noir and Chardonnay to yield wines with character and verve.

### 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: 24% new, 26% 1 yr., 26% 2 yr., 24% 3+ yr.

Barrel Aged: 16 months

pH: 3.32

TA: 0.61g/100mL

Alc: 14.4%

Released Fall 2021

\$65

