

# WILLIAMS SELYEM



## 2020 Olivet Lane Vineyard Chardonnay

### WINEMAKER COMMENTS

Yellow apple and pear highlight the aromatics of this old-vine Chardonnay vineyard. Hints of lemon curd belie the fruit along with a subtle starfruit aromatic. Fresh ground nutmeg and allspice from the modest oak usage support the fruit elements and give the wine a little counterpoint to the treble of the fruit tones. The yellow apple aromas carry through to the palate and are wrapped up in nice acidity and excellent tannin structure. A powdery, mineral finish of crushed rocks accents the finish and is nicely punctuated.

### 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 2020

The 2020 growing season started out very dry and bud break was delayed. Early spring rains recharged the soil profile, but periods of extreme cold caused many frost events throughout the Russian River Valley. Late spring yielded ample sunshine and moderate temperatures, and the plants responded very well with excellent canopy growth. The season ended up approximately 12% warmer than average and did not have any heat spikes until August. Harvest started in haste on August 12, ahead of an extreme heat wave. On the night of August 17, the weather changed and there was a rare dry lightning storm that sparked a fire on a hillside in remote west Sonoma County; later named the Walbridge Fire. In the Russian River Valley, it took a number of days for smoke to settle. Based on test results for smoke taint on the grapes, several coastal vineyards were not picked. For the vineyards which were picked, either before the fire or before the smoke settled, the result was concentrated wines with a darker, more brooding complexion. The polish of the tannin, coupled with excellent concentration, should allow for a wide drinking window.

### TECHNICAL NOTES

Barrel Description: 21% new, 22% 1 yr., 28% 2 yr., 29% 3+ yr.

Barrel Aged: 13 months

pH: 3.33

TA: 0.57g/100mL

Alc: 14.5%

Released Spring 2022

\$65

