

WILLIAMS SELYEM



2020 Unoaked Chardonnay

WINEMAKER COMMENTS

Crisp and fresh, the Unoaked Chardonnay has a charm and elegance. Fermented in stainless steel tanks and aged on the lees, the wine showcases the breadth of character of older vine Chardonnay. Notes of Meyer lemon, quince, pear, and pear skin combine with a delicate white flower aroma. The palate has depth and polish but with tenacity owing to the tannins in the thick skins of these older vines. The lees stirring during aging, coupled with the refreshing acidity, creates a harmonious structure and texture.

THE VINEYARDS

The Chardonnay for this blend was sourced from the following vineyards: Lazy W, Olivet Lane, Lewis MacGregor Estate, Drake Estate.

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: 100% stainless steel

pH: 3.36

TA: 0.68g/100mL

Alc: 13.6%

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\$39

