

WILLIAMS SELYEM



2021 Unoaked Chardonnay

WINEMAKER COMMENTS

Sourced from older vines in the Russian River Valley, the Unoaked Chardonnay showcases the beauty and purity of Chardonnay. Aromatics of apple, pear, and quince abound and are wrapped up with hints of white flowers and fennel pollen. With a great extract on the palate, the wine has wonderful balance and precision. Acidity from cool sites, coupled with lees stirring, help create a wine with verve and harmony.

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 2021

The 2021 growing season experienced only about 14 inches of rain, challenging the plants from the outset of the year. Late winter and early spring were cold and dry, bringing some uneven growth and stress to the plants. The canopies were a little smaller than average going into the flowering, however the weather was ideal and mild. Flowering determines quality and quantity, so it is the most important time. The 2021 season yielded an average to slightly below average crop size with outstanding quality. Largely, the growing season saw mild temperatures but with several scattered heat events. 2021 thankfully saw the return of the fog, which saved the vintage by keeping the nighttime temperatures cool, refreshing the plants, and keeping them hydrated under severe conditions. Due to the changing climate, fog intrusion has been minimal the last few vintages. The 2021 season finished up around the historical average for temperatures. Despite the inauspicious start to the year, the wines showcase terrific verve, character, and site specificity.

TECHNICAL NOTES

Barrel Description: 100% stainless steel

pH: 3.28

TA: 0.60g/100mL

Alc: 13.6%

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\$42

