

WILLIAMS SELYEM



2021 Drake Estate Vineyard Chardonnay

WINEMAKER NOTES

Beautiful yellow and green in color, the nose is accented by Meyer lemon, yellow apple, and pear notes. Undertones of mint and greengage offer a layer of complexity while a hint of Meyer lemon pith contributes spiciness. The palate is round and unctuous owing to the well-developed tannin structure and moderate acid profile. Flavors of Meyer lemon and lemon curd envelope the palate. The older vines are blended with newer plantings of Calera and Wente clones, which brings terrific balance and is wonderfully nuanced and elegant.

THE VINEYARD

The Drake Estate Vineyard is located right on the Russian River near Guerneville and has the same Yolo Sandy Silt Loam soil as found in many of the very best vineyards along Westside Road. Originally planted to Rome apples, a late-ripening variety, the property has proven itself an exceptional location for growing Pinot Noir and Chardonnay.

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: 27% new, 27% 1 yr., 27% 2 yr., 19% 3+ yr.

Barrel Aged: 16 months

pH: 3.41

TA: 0.60g/100mL

Alc: 14.3%

Released Fall 2023

\$65

