

WILLIAMS SELYEM



2021 Lewis MacGregor Estate Vineyard Chardonnay

WINEMAKER NOTES

Spiced pear and yellow apple highlight this amazingly aromatic wine. Hints of butterscotch add a richness along with notes of tropical and star fruits. Mouth filling, yet light on its feet, the wine exhibits a weighty quality but is well-balanced with refreshing acidity. Flavors of pear and granny smith apple mix with hints of jasmine green tea. The elegant finish is rounded out with a sensation of crushed rocks and minerals.

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, yielding wines with character and verve.

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: 38% new, 38% 1 yr., 12% 2 yr., 12% 3+ yr.

Barrel Aged: 16 months

pH: 3.28

TA: 0.65g/100mL

Alc: 13.9%

Released Fall 2023

\$65

