

WILLIAMS SELYEM



2023 Unoaked Chardonnay

WINEMAKER COMMENTS

The Unoaked Chardonnay opens with bursts of jasmine and honeysuckle floral notes, followed by delicate quince and stone fruit aromas. Fermented in stainless steel tanks and receiving weekly batonnage (lees stirring) during aging, the resulting wine has both weight and verve. Flavors of yellow apple and pear are emphasized by a texture reminiscent of pear skins. This wine is approachable upon release but deserves 2-3 years of cellaring.

THE VINEYARDS

The Chardonnay for this blend was sourced from the following vineyards: Lazy W Ranch, Martaella, Olivet Lane, and our Williams Selyem Estate Vineyard.

HARVEST 2023

We experienced a welcome sense of normality in 2023, after tumultuous weather patterns during previous growing seasons, including drought conditions, heat events, and hail. This vintage began auspiciously with historical average rainfall and modest temperatures at the start of bud break. Ample sunshine and early heat resulted in even growth of the canopies, creating uniformity and balance as the vines entered the flowering cycle. While it was similarly cool at the outset of 2011, the 2023 heat units built slowly, and the weather was ideal by May. The flowering period was quick, and the fruit set bountiful. The weather was perfect in June and July, with a few heat spikes that kept the plants healthy and sustained. Mid-season crop adjustments were necessary to ensure good vine balance as veraison approached. With the cooler start to the vintage and the normal fog pattern of August, the ripening cycle slowed, and the crop achieved ideal hang time for tannin development at modest sugars. Across the board, the wines exhibit terrific purity of character with excellent tannin resolution. While hot and dry years can create wines of shocking intensity, these cooler vintages showcase the elegant style of Williams Selyem.

TECHNICAL NOTES

pH: 3.29

TA: 0.58g/100mL

Alc: 13.8%

Released 2025

