

WILLIAMS SELYEM



2024 Drake Estate Vineyard Chardonnay

WINEMAKER COMMENTS

Perfumed with the essence of Meyer lemon and chamomile tea, the Drake Chardonnay captures your attention. Hints of tarragon add a freshness to the delightful aromatics and are a perfect complement to the note of fresh Brazil nut. Our Drake Estate Vineyard in Guerneville is the ideal spot for Chardonnay due to the long, cool growing season. Round and rich on the palate, the wine exhibits a spherical shape with a Zen-like balance.

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 2024

The 2024 growing season had an auspicious start with above average rain totals of nearly 36 inches on Westside Road. Early spring was cool and mild with few frost events, and bud-break started on average. With ample moisture in the soil, shoot growth was even with excellent vigor and balance. Cool weather prevailed and flowering was delayed until late May with excellent fruit set and a bountiful crop. As the season progressed, heat units built up and culminated in early July with temperatures of 103°F for several days, one of the warmest early summer periods in the last 15 years. Developing fruit can be very sensitive to heat, so shade cloth was used where possible to shield the grapes from excess heat damage. Critical thinning passes were made throughout the rest of the season to eliminate damaged fruit, avoiding the early season heat effect of anthocyanin degradation and uneven tannin development. Despite the challenges of the season, this vintage was a huge success due to proper thinning and the gentle extraction techniques built into the Williams Selyem methodology. These wines represent both place and vintage, and with patience will fully express themselves.

TECHNICAL NOTES

Barrel Description: 29% new, 29% 1 yr., 18% 2 yr., 24% 3+ yr.

Barrel Aged: 13 months

pH: 3.59

TA: 0.54g/100mL

Alc: 14.4%

Released 2026

