

WILLIAMS SELYEM



2024 Heintz Vineyard Chardonnay

WINEMAKER COMMENTS

Situated at the nexus of the Russian River Valley, Green Valley, and Sonoma Coast AVAs, the Heintz Vineyard is a special place. Formed from an ancient, uplifted seabed, the site enjoys moderate temperatures and a well-drained sandy loam soil. Notes of Gravenstein apple mix with yellow apple and hints of the signature fresh pineapple and tropical fruits. Salty and minerally throughout the palate, the wine showcases brilliance and verve. Flavors of citrus and apple emerge, but this wine is about minerals, texture and structure. It can be enjoyed now with richer shellfish preparations.

THE VINEYARD

This vineyard site has belonged to the Heintz family for over 100 years. In 1980, it was planted with Clone 4 Chardonnay. Located in the Russian River Valley town of Occidental and sitting at an elevation of 1,000 feet, cool foggy evenings and warm sunny days allow the grapes an extended hang time, producing fruit with high acid levels that give great structure and balance to the wine.

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: 31% new, 23% 1 yr., 23% 2 yr., 23% 3+ yr.

Barrel Aged: 13 months

pH: 3.25

TA: 0.59g/100mL

Alc: 14.3%

Released 2026

