

# WILLIAMS SELYEM



## 2024 Unoaked Chardonnay

### WINEMAKER COMMENTS

Reminiscent of Meyer lemon skin, the wine is unmistakably Chardonnay. Hints of melon, pear, and quince round out the complex array of aromas, with an undertone of white flowers adding a whimsical character. Sourced from older vines, the Unoaked Chardonnay showcases both power and elegance. It is rich on entry but remains vibrant with hints of citrus and Kaffir lime. Streaks of minerals and saltiness on the finish round out the palate. With the older vine sourcing and sur lie aging in the tank, the richness is compelling for a wine without oak.

### THE VINEYARDS

The Chardonnay for this blend was sourced from the following vineyards: Drake Estate, Martaella, Lazy W Ranch.

### 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: 100% stainless steel

pH: 3.33

TA: 0.52g/100mL

Alc: 14.0%

Released 2026

