

# WILLIAMS SELYEM



## 2012 Olivet Lane Vineyard Chardonnay

### WINEMAKER COMMENTS

From older vines planted in 1975, this wine was fermented in 100% French oak (only 30% new) and aged for 13 months sur-lie. This wine displays aromas of ripe Asian pears, white nectarines, roasted hazelnuts, star jasmine and crème brûlée. Your palate is filled with flavors of ripe nectarine, pear, citrus zest, mineral and toasted vanilla beans. The texture is opulent, velvety and focused with a citrusy palate-cleansing finish. This wine shows wonderful clarity, persistence and refinement.

### THE VINEYARD

Located on the western benchlands of the Santa Rosa Plain, the Olivet Lane Vineyard is one of the oldest vineyards in the Russian River Valley. It was planted in 1975 by the Pellegrini family, with Chardonnay and Pinot Noir vines exclusively.

### HARVEST 2012

Simply put, the 2012 vintage was amazing in many respects. After the cool growing seasons of 2010 and 2011, which resulted in excellent quality but very low yields, Mother Nature was smiling on us in 2012 with superb growing conditions for a bountiful harvest. The exceptional weather during the spring allowed for moderate vegetative growth, superb flowering conditions and an above average fruit set — berries and clusters sized up beyond original expectations. 2012 was a vintage where ripe mature stems, seeds and skin tannins were achieved with harmoniously balanced natural acidity. Enveloped with pure intense aromas, juicy flavors and rich textures, these structured wines are clearly the result of a truly extraordinary vintage. A vintage like this, where everything comes together perfectly, is rare and will certainly be a vintage to enjoy for many years to come!

### TECHNICAL NOTES

Barrel Description: 30% new, 30% 2 year old, 40% 3+ years

Barrel Aged: 13 months

pH: 3.37

TA: 0.65g/100ml

Alc: 14.6%

Released Spring 2014

\$55

