

WILLIAMS SELYEM



2012 Unoaked Chardonnay

WINEMAKER COMMENTS

This 100% stainless steel tank fermented wine comes from older vines within the Russian River Valley. The cold fermentation produces aromas of ripe peaches, white nectarines, citrus blossom and fresh baked bread. It is dry on the palate, with refreshing flavors of pears, white peaches, mineral and Meyer lemons. The invigorating acidity and creamy textures provide this wine with the capacity to pair with a range of savory entrees or cheese appetizers. Wonderful now, but will get better in 2-3 years!

THE VINEYARDS

The Chardonnay for this blend was sourced from our Drake Estate Vineyard, the Olivet Lane Vineyard, the Simpatico Vineyard, and the Lazy W Ranch on Westside Road.

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: 100% stainless steel

pH: 3.31

TA: 0.73g/100ml

Alc: 13.1%

Released Spring 2014

\$39

