

# WILLIAMS SELYEM



## 2015 Unoaked Chardonnay

### WINEMAKER COMMENTS

The 2015 Unoaked Chardonnay is a prototypical cool-climate Chardonnay, and is sourced from primarily older vines within the Russian River Valley. The lively aromatics lead with notes of jasmine flowers, spiced pear, Meyer lemon, and yellow apple. Focused and elegant in the mouth, there is a mid-palate breadth that expands to a floral and mineral-driven finish. A crisp style that can pair well with many cuisines.

### THE VINEYARDS

The Chardonnay for this blend was sourced from our Drake Estate Vineyard, our MacGregor Estate Vineyard, the Simpatico Vineyard, and the Lazy W Ranch.

### HARVEST 2015

The 2015 vintage continues the hit parade of great quality vintages of the last four years. The season started under extreme drought conditions despite a wet early winter. January was very dry and warm and brought bud break earlier than expected. The rains returned in early February and dramatically slowed down the growth of the plants. May temperatures were some of the coldest on record and negatively impacted flowering and therefore fruit set. By the end of July, the heat returned and, coupled with limited fog intrusion, the ripening process sped along quickly. Despite an auspicious start and a dramatic finish to the season, the 2015 wines may surpass some of the great recent vintages as they are bold and yet maintain their trueness to site. With superb color, structure and acidity, the wines have staying power, but with the wonderful texture and richness that are expressed today, who can resist them now?

### TECHNICAL NOTES

Barrel Description: 100% stainless steel  
pH: 3.38  
TA: 0.67 g/100mL  
Alc: 13.2%  
Released Spring 2017  
\$39

