

WILLIAMS SELYEM



2007 Feeney Vineyard Zinfandel

WINEMAKER COMMENTS

The heady scents of concentrated blackberries, wild raspberry jam, black pepper, spice, toffee and briery fruit rapidly evolve from your glass. Balanced acidity and round, chewy tannins help poise the extremely ripe fruit. Very concentrated flavors of raspberry, blackberry jam, chocolate and coffee overwhelm your palate and senses. Concentrated and complex, this wine will age very well into the near future.

—Winemaker Bob Cabral

THE VINEYARDS

The grapes for the Feeney Vineyard Zinfandel come from the old Piner Heights Vineyard in west Santa Rosa, California. These zinfandel vines are over 90 years old and yield less than two tons per acre.

HARVEST 2007

The 2007 vintage has produced wines of extremely high quality, wines that are each brilliant expressions of their sites. The growing season was distinguished by its evenness with a cool finish. The summer months were characterized by warm, sunny, near-perfect weather with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in very uniform ripening and optimal development of intense varietal flavors, aromas and expression. The wines of 2007 convey their unique characters in a manner more vivid, precise and evocative than we have come to anticipate. In a decade of exceptional vintages, this one really stands above all others.

TECHNICAL NOTES

Barrel Description: 15% 1-year-old, 85% 3+ year old

Barrel Aged: 12 months

pH: 3.4

TA: 0.68g/100ml

Alc: 14.7%

Released Spring 2009

\$48

