

WILLIAMS SELYEM



2004 Bacigalupi Vineyard Zinfandel

WINEMAKER COMMENTS

The same depth of pure blackberry and raspberry jam fills your mouth with hints of roasted coffee and anise. Dark chocolate and clove are wrapped around concentrated blackberries & wild raspberry jam in the nose. Jam-packed and concentrated in the mouth, the finish is substantial, luxuriant and sensibly tannic.

— Winemaker Bob Cabral

THE VINEYARDS

The grapes for this wine come from a small block of old vine zinfandel in the Russian River Valley. The Bacigalupi zinfandel vineyard is less than two acres of 90+ year-old head pruned vines, which naturally yield low tonnage that produces very concentrated wines.

HARVEST 2004

A hot spell in March followed by a warm spring influenced an unusually early bloom and budbreak. This precocious start, followed by a growing season of moderate temperatures, resulted in a very early harvest.

Although we harvested the grapes two to three weeks earlier than normal, the long season provided ample time for the fruit to reach full maturity and develop extraordinary color and intense flavors. A cooling trend in mid-September offered the Zinfandel additional hang time prior to harvest. The vintage yielded wines of exceptional quality.

TECHNICAL NOTES

Barrel Description: 100% neutral Francois Freres French oak

Barrel Aged: 16 months

pH: 3.33

TA: 0.65g/100mL

Alc: 15.2%

Released Spring 2006

\$45

