

WILLIAMS SELYEM



2008 Bacigalupi Vineyard Zinfandel

WINEMAKER COMMENTS

The nose exhibits concentrated aromas of wild raspberries and strawberry preserves with dark chocolate and Malabar pepper. The unadulterated wild raspberry jam flavor fills your mouth with hints of roasted cocoa, coffee and fresh black figs. Full and concentrated tannins in the mouth finish broad, lush and maturely creamy. Low yields due to a Spring frost only concentrated this wonderful fruit.

—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 2 acres of 90+ year-old head pruned vines, which naturally yield low tonnage that produces very concentrated wines.

HARVEST 2008

2008 provided very concentrated, flavorful and high quality wines that are vividly expressive of the vineyards in which they were grown, despite being a difficult year for growing. The combination of numerous springtime frosts and cold rains damaged our buds and clusters, thus resulting in a lighter than average year. During the summer, the vines encountered near-perfect fruit ripening weather characterized by warm and sunny days with exceptionally few heat spikes. Very warm August temperatures quickened ripening beginning a very early, fast and furious harvest. The decreased yields resulted in very concentrated and extremely high quality wines, with brilliant flavor and phenolic ripening. The wines of 2008 express their distinctive sites and qualities in a very intense and focused manner: this is truly a vintage for the cellars, with great ageing potential for years to come.

TECHNICAL NOTES

Barrel Description: 25% 2-year-old, 75% 3+ year old

Barrel Aged: 16 months

pH: 3.49

TA: 0.55g/100ml

Alc: 15.2%

Released Spring 2010

\$50

