

WILLIAMS SELYEM



2008 Forchini Vineyard Zinfandel

WINEMAKER COMMENTS

With yields lowered by Spring frost, this wine shows concentrated flavors of wild blackberry, boysenberry, anise and cassis. Aromas of sweet blackberry preserves, pipe tobacco and white pepper spice fill your glass. The matured, rich tannins coat your mouth and finish with mouth watering acidity. The mouthfeel is quite dense and extremely rich, and it should age nicely over the next couple of years.

—Winemaker Bob Cabral

THE VINEYARD

Located just south of the town of Healdsburg, these 100-year-old plus vines produce 1-2 tons to the acres. They are dry farmed on well-drained sandy/clay/loam soils. Cool Russian River Valley nights help maintain the crisp acids.

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 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 oak, 75% 3+-year-old

Barrel Aged: 15 months

pH: 3.51

TA: 0.59g/100mL

Alc: 15.1%

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\$50

