

WILLIAMS SELYEM



2009 Bacigalupi Vineyard Zinfandel

WINEMAKER COMMENTS

A good year for zinfandel along Westside Road, this wine displays the classic ripe raspberry/ briery jammy aromas of zinfandel. There are also hints of coffee mocha and white pepper spice in the nose. The pure wild raspberry jam and spicy oak coat your palate along with a slight indication of espresso and fresh Brown Turkey figs in the background. With the addition of 10% - 15% new oak, the tannins finish much broader and lush across your palate. The ideal cool summer weather patterns of fog helped keep that vibrant acidity that always turned me on to Russian River Valley zins.

— Winemaker Bob Cabral

THE VINEYARD

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 2009

Following the hardships of the 2008 growing season, late winter and spring of 2009 were unseasonably warm with little precipitation. Bud break occurred early March and unlike 2008, frost was not a problem. Berry set was even, benefitting from ideal daytime temperatures around 70F-75F, despite early May rains. Some bunch-stem necrosis was evident on our vineyards, resulting in loss of yields.

The summer months were characterized by cooler than average weather, aided by morning fog, with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in intense flavor and aroma development, good acidity and phenolic development in tune with sugar accumulation. Warmer weather in late August ensured optimal ripeness culminating in harvest commencing in earnest by the Labor Day weekend. A warm September ensured that all Pinot Noir, Zinfandel and Chardonnay were picked before the mid-October rains that played havoc with later ripening varieties. Moderate yields delivered wines of exceptional color, flavors, and aromas with balanced acidity and tannins.

TECHNICAL NOTES

Barrel Description: 25% new, 75% 2-year-old

Barrel Aged: 13 months

pH: 3.48

TA: 0.72g/100ml

Alc: 14.9%

Released Spring 2011

\$50

