

WILLIAMS SELYEM



2009 Forchini North Flats Vineyard Zinfandel

WINEMAKER COMMENTS

The very concentrated flavors of wild blackberry, boysenberry, anise and black currants meld together on the palate. The bouquet of mature blackberry preserves and orange zest fills the glass. The ripe, fat tannins coat your mouth and finish with a perception of sweetness due to the mouth watering acidity. I am now using a bit more new oak (10%) that will help it will mature nicely over the 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 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 (Russian River, Sonoma Coast and Central Coast), 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: 27% new oak, 73% 2-year-old

Barrel Aged: 14 months

pH: 3.60

TA: 0.66g/100mL

Alc: 14.8%

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\$50

