

WILLIAMS SELYEM



2016 Papera Vineyard Zinfandel

WINEMAKER COMMENTS

The vibrant red color of this wine is electrifying! Gorgeous boysenberry and blackberry cobbler notes emerge from the glass. Hints of anise and well-worn leather add a dark and brooding component to the aromatics, while notes of lavender and violets keep the wine bright and fresh. Juicy throughout the length of the palate, the wine tastes of blackberry, boysenberry, and brambles. The licorice adds to a lingering finish and clings to the tongue. Structured, weighty, and refreshing, this wine can stand up to a multitude of food pairings.

THE VINEYARD

Papera is an old vine Zinfandel vineyard, located on the eastern side of the Laguna de Santa Rosa in the Russian River Valley appellation. Planted in 1934, the vines are head-trained and primarily dry farmed.

HARVEST 2016

The 2016 vintage was an excellent growing season, and started out as the previous four vintages; with a warm and dry winter. The main difference in 2016 was cooler temperatures in late February, and increasing rain totals in March that helped slow down vegetative growth. The net result was a slightly longer vegetative cycle, a slower grape maturation cycle, and therefore a later harvest compared to 2015. These events allowed for perfect maturation of the grape tannins and flavor development. Harvest started with pleasant weather on August 10 in the Middle Reach Neighborhood vineyards (Westside Road). Weather in late August cooled, and by early September temperatures warmed up and dry conditions prevailed. The result was our core harvest was completed under ideal conditions by end of September. Overall, the wines from the 2016 vintage exhibit wonderfully polished tannins due to long and slow grape maturation on the vine.

TECHNICAL NOTES

Barrel Description: 37% new, 15% 1 yr., 14% 2 yr., 34% 3+ yr.

Barrel Aged: 14 months

pH: 3.36

TA: 0.70g/100mL

Alc: 15.3%

Released Spring 2018

\$65

