

WILLIAMS SELYEM



2017 Saitone Estate Vineyard Zinfandel

WINEMAKER NOTES

The nose captures one's attention immediately with a complex array of fruity and savory qualities. A fruit basket of aromas spring from the glass with red, blue, and black fruits and a top note of stone fruit. Layered with hints of anise and cracked pepper, the depth seems to go forever in the glass. In the mouth, the wine has incredible concentration of flavor without ever losing focus due to the zesty acidity. The Santa Rosa Plain area, where Saitone is planted, is a Zinfandel lover's heaven; it produces wines with complexity and focus. Citrus and minerality on the finish completes the palate of this gorgeous offering of old-vine Zinfandel.

THE VINEYARD

Planted in 1895, this vineyard is in the heart of old-vine Zinfandel country on Olivet Road in the Russian River Valley. Planted to mostly Zinfandel, there are some mixed varieties interspersed in the vineyard.

HARVEST 2017

It was an auspicious start to the 2017 growing season with steady rain followed by dry spells which allowed for the soil profile to fill up progressively. The waterworks kicked into high gear in January and as the soil dried up, temperatures moderated, and bud break ensued by mid-March. Steady rain through the vegetative cycle was balanced with days of brilliant sunshine which helped to grow green, healthy plants. The weather was very fine in May for the flowering period and ideal for the fruit set. As the season progressed, there were periods of heat that occurred with some regularity. With plenty of water in the soil profile, the plants did not stress too much and physiological maturity continued at an accelerated pace. In 2017, the harvest timeframe was compressed and many of the vineyards were ready in a short period of time. The process was nearly complete by the time the intense Labor Day heat wave hit and, thankfully, had concluded before the devastating wildfires in October. The resulting wines show a refinement to the tannin structure which will allow for early consumption but will age gracefully with mid-term cellaring. Through and through, 2017 is an excellent vintage.

TECHNICAL NOTES

Barrel Description: 20% new, 20% 1 yr., 10% 2 yr., 50% 3+ yrs.

Barrel Aged: 15 months

pH: 3.31

TA: 0.76g/100mL

Alc: 15.0%

Release Fall 2019

\$65

