

WILLIAMS SELYEM



2004 Feeney Vineyard Zinfandel

WINEMAKER COMMENTS

The aromas exhibit concentrated wild raspberry jam, black pepper, spice, toffee and briery fruit. Extremely concentrated flavors of raspberry, blackberry jam, chocolate and coffee overwhelm your palate. Great acidity and round chewy tannins help balance the particularly ripe fruit. Concentrated and complex, this wine will drink very well into the future.

—Winemaker Bob Cabral

THE VINEYARDS

The grapes for the Feeney Vineyard Zinfandel come from the old Piner Heights Vineyard in west Santa Rosa, California. These zinfandel vines are over 90 years old and yield less than two tons per acre.

HARVEST 2004

A hot spell in March followed by a warm spring influenced an unusually early bloom and budbreak. This precocious start, followed by a growing season of moderate temperatures, resulted in a very early harvest.

Although we harvested the grapes two to three weeks earlier than normal, the long season provided ample time for the fruit to reach full maturity and develop extraordinary color and intense flavors. A cooling trend in mid-September offered the Zinfandel additional hang time prior to harvest. The vintage yielded wines of exceptional quality.

TECHNICAL NOTES

Barrel Description: 100% neutral Francois Freres French oak

Barrel Aged: 16 months

pH: 3.44

TA: 0.65g/100mL

Alc: 14.9%

Released Spring 2006

\$45

