

WILLIAMS SELYEM



2005 Forchini Vineyard Zinfandel

WINEMAKER COMMENTS

Extremely concentrated flavors of raspberry, cassis, mocha and saffras explode in your mouth. The aromas are similar, but with a high-toned perfumed edge to them. Big rich mouth-coating tannins give way to a long jammy finish. Like all of our zinfandels, this wine was aged in three- and four-year-old Francois Freres barrels.

—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 2005

Following a labor-intensive growing season due to early spring rains, a cool summer and mild fall weather extended the ripening season in 2005. This long, slow maturation period permitted flavors and color to develop to high levels, and the absence of weather threats or temperature extremes allowed fruit to be picked at optimum ripeness. Vineyards unaffected by bloom failure, particularly Pinot noir and Chardonnay in Russian River Valley, enjoyed a bountiful crop. The fruit quality was extremely high, contributing to balanced and elegant wines with concentrated flavors and intense color.

TECHNICAL NOTES

Barrel Description: 57% 2 year old, 43% 3+ year old

Barrel Aged: 14 months

pH: 3.37

TA: 0.65g/100ml

Alc: 14.9%

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\$45

