

WILLIAMS SELYEM



2006 Forchini Vineyard Zinfandel

WINEMAKER COMMENTS

Extremely concentrated flavors of blackberry, cassis, mocha and sassafras explode in your mouth. The aromas are similar, but with a high-toned, perfumed/floral edge to them. The rich, mouth-coating tannins give way to a long jammy finish that is clean, balanced and refreshing.

—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 2006

The 2006 grape growing season was characterized by weather extremes. The unusually cool and wet weather of the early spring caused a late start to the 2006 Harvest. Challenged by the prolonged and excessive July heat spikes followed by more moisture, the vines required attentive care. Cool coastal weather returned in August, mitigating the effect of the hot summer and permitting a long hang time for optimal fruit maturity and a controlled pace for ideal picking. Grape clusters were unusually large, resulting in a generous crop load.

Winemaking for the vintage was focused on meticulous fruit sorting and concentrating flavors, resulting in wines of fullness and length. Our Pinot noirs across growing regions have fruitiness of intensity and purity; our Russian River Zinfandels are ripe and typically powerful; our Russian River Chardonnays are particularly aromatic and finely structured.

TECHNICAL NOTES

Barrel Description: 100% 3+ year old oak barrels

Barrel Aged: 15 months

pH: 3.54

TA: 0.57g/100mL

Alc: 15.0%

Released Fall 2008

\$48

