

# WILLIAMS SELYEM



## 2007 Forchini Vineyard Zinfandel

### WINEMAKER COMMENTS

The very concentrated flavors of wild raspberry, boysenberry, licorice and currants burst onto your palate. Aromas of ripe, sweet raspberry cobbler and spice fill your glass. The ripe, fat tannins coat your mouth and finish with a perception of sweetness due to the mouth watering acidity. Very dense and rich, it will age nicely over the years.

— 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 2007

The 2007 vintage has produced wines of extremely high quality, wines that are each brilliant expressions of their sites. The growing season was distinguished by its evenness with a cool finish. The summer months were characterized by warm, sunny, near-perfect weather with very few heat spikes during the fruit ripening stage of the vine growth cycle. This resulted in very uniform ripening and optimal development of intense varietal flavors, aromas and expression. The wines of 2007 convey their unique characters in a manner more vivid, precise and evocative than we have come to anticipate. In a decade of exceptional vintages, this one really stands above all others.

### TECHNICAL NOTES

Barrel Description: 10% 2-year-old oak, 90% 3+-year-old

Barrel Aged: 15 months

pH: 3.55

TA: 0.62g/100mL

Alc: 14.8%

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\$48

