

WILLIAMS SELYEM



2018 Papera Vineyard Zinfandel

WINEMAKER COMMENTS

A knockout nose of blackberry and boysenberry mix with notes of anise and bramble. The nose is saturated with all sorts of berry fruits and underlying elements of vanilla and wood spices. The palate is equally as exciting, with flavors of blueberry, blackberry, and cranberry. The hallmark zesty acid profile keeps the palate inbounds and provides a sense of balance and zen.

THE VINEYARD

Papera is an old vine Zinfandel vineyard, located on the eastern side of the Laguna de Santa Rosa in the Russian River Valley appellation. Planted in 1934, the vines are head-trained and primarily dry farmed.

HARVEST 2018

The winter months were very dry with unseasonably warm weather in the early part of the season. By mid-February the rains had returned; nearly doubling the total rainfall and staving off early budbreak. The much-needed rains continued through March resulting in budbreak for the larger part of Westside Road by month-end. The remainder of the spring saw additional rainfall with spates of warm weather interspersed. The plants responded well under these near-perfect vegetative cycle conditions. Flowering commenced in June under ideal temperatures. Subsequently, below-average temperatures ensued for a week and a half which extended the bloom schedule. The net effect of the cooling trend created a looser cluster and some millerandage or “hens and chicks,” a highly desirable trait for many reasons including better phenolic development and better air flow through the cluster to prevent mold. Heading into the season, crop loads were near-historic averages with great vine balance. Harvest started on the 16th of August under ideal conditions with moderate, consistent temperatures. Vintage highlights include site specificity and elegance, while displaying concentration and balance—another great Williams Selyem year in the making.

TECHNICAL NOTES

Barrel Description: 27% new, 20% 1 yr., 30% 2 yr., 23% 3+ yr.

Barrel Aged: 13 months

pH: 3.27

TA: 0.74g/100mL

Alc: 15.0%

Released Spring 2020

\$65

