

WILLIAMS SELYEM



2018 Bacigalupi Vineyard Zinfandel

WINEMAKER NOTES

Boysenberry and bramble jump from the glass in this classic old vine Zinfandel from Westside Road. Hints of blueberry and raspberry add to the kaleidoscopic of aromatics. Wood spices mix with anise and clove notes to offer depth and complexity. The palate is very polished, with elegant tannins and well-balanced acidity. The Russian River Valley climate is perfect for Zinfandel, as the cool, foggy nights help preserve the freshness. There is excellent sap to the middle palate which makes this wine so easy to enjoy yet complex enough to pair with food.

THE VINEYARD

The grapes for this wine come from a small block of old-vine Zinfandel in the Russian River Valley. The Bacigalupi Vineyard is less than 2 acres of 90+ year-old head pruned vines, which naturally yield low tonnage that produces very concentrated wines.

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: 28% new, 22% 1 yr., 33% 2 yr., 17% 3+ yrs.

Barrel Aged: 14 months

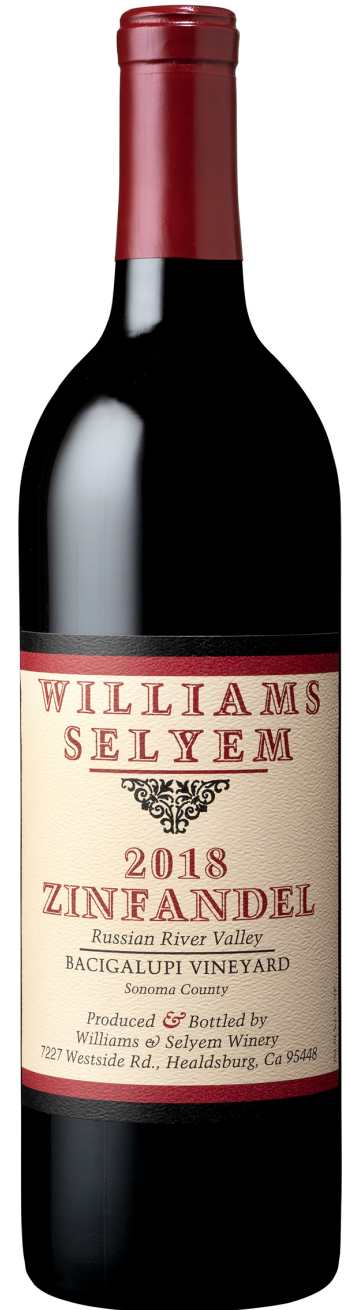
pH: 3.50

TA: 0.64g/100mL

Alc: 15.1%

Release Fall 2020

\$65



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