

2018 Saitone Estate Vineyard Zinfandel

WINEMAKER NOTES

The deep, vibrant color is almost electric. Perfumed with lavender, blue fruits, and crunchy red fruits, the Saitone Estate Zinfandel aromatics are breathtakingly layered. On the nose, notes of spice, anise, bramble, and hints of cedar all shine through. I prefer to enjoy this wine in a Burgundy glass to bring out the aromatics. The palate is wonderfully complex and layered with fruit bowl flavors along with citrus peel and potpourri flavors. These century-old vines create a wine with serious extract which clings to the palate with tenacity.

THE VINEYARD

Planted in 1895, this vineyard is in the heart of old-vine Zinfandel country on Olivet Road in the Russian River Valley. Planted to mostly Zinfandel, there are some mixed varieties interspersed in the vineyard.

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 Selvem year in the making.

TECHNICAL NOTES

Barrel Description: 25% new, 25% 1 yr., 50% 2 yr. Barrel Aged: 14 months pH: 3.33 TA: 0.70g/100mL Alc: 14.9% Release Fall 2020 \$65



7227 Westside Road, Healdsburg, CA 95448 www.williamsselyem.com Phone: (707)433-6425 Fax: (707)431-4862 Email: contact@williamsselyem.com