

# 2019 Bacigalupi Vineyard Zinfandel

## WINEMAKER NOTES

The Bacigalupi Zinfandel exudes the purest expression of the varietal. A fruit bowl of red, blue, and black fruit aromas abounds with hints of anise and cracked pepper. Polished and bold, the palate strikes a nice balance of acid, tannin, and fruit to offer a wine that is harmoniously balanced.

## 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 2019

The 2019 growing season started with ample rainfall in the winter months and finished well above average. Wet soil and cool temperatures conspired to delay bud break nearly two weeks later than historical average. Moderate to slightly above average temperatures ensued and the vegetative cycle caught up. Flowering started under ideal conditions but a late May rain event delayed flowering for a week. This had some impact and created some shatter and smaller clusters. These smaller clusters are desirable because they are looser and the smaller the berry, the higher the tendency to yield concentrated and flavorful wines. The remainder of the growing season was largely uneventful. August was largely fog-free, so the nights were warmer and the days sunnier which tended to move photosynthesis and maturation along more quickly. The harvest schedule was mostly routine and rather leisurely with grapes arriving to the winery in pristine condition. The 2019 wines are impressive with excellent color, depth, and precision of site. The polish of the tannins and softer acid profiles will offer early appeal but can certainly hold on for years.

### TECHNICAL NOTES

Barrel Description: 26% new, 26% 1 yr., 26% 2 yr., 22% 3+ yrs. Barrel Aged: 14 months pH: 3.47 TA: 0.61g/100mL Alc: 15.1% Release Fall 2021 \$65



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