

WILLIAMS SELYEM



2024 Bacigalupi Vineyard Zinfandel

WINEMAKER COMMENTS

Zinfandel from the Russian River Valley is unlike any other with the cooling fog effect at night and the warm sunny days allowing for perfect ripening. One of the few old vine Zinfandel vineyards on Westside Road, Bacigalupi showcases fruit bowl aromatics of red, blue, and black fruits. Black pepper, wood spices, and fresh herbs complement the intense fruit character, adding complexity and levity. Berry fruit flavors saturate the palate with richness, while the juicy citrus peel character and acidity keep it from getting bogged down. The delicate addition of new French oak character seamlessly integrates into this wonderfully elegant Zinfandel.

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 2024

The 2024 growing season had an auspicious start with above average rain totals of nearly 36 inches on Westside Road. Early spring was cool and mild with few frost events, and bud-break started on average. With ample moisture in the soil, shoot growth was even with excellent vigor and balance. Cool weather prevailed and flowering was delayed until late May with excellent fruit set and a bountiful crop. As the season progressed, heat units built up and culminated in early July with temperatures of 103°F for several days, one of the warmest early summer periods in the last 15 years. Developing fruit can be very sensitive to heat, so shade cloth was used where possible to shield the grapes from excess heat damage. Critical thinning passes were made throughout the rest of the season to eliminate damaged fruit, avoiding the early season heat effect of anthocyanin degradation and uneven tannin development. Despite the challenges of the season, this vintage was a huge success due to proper thinning and the gentle extraction techniques built into the Williams Selyem methodology. These wines represent both place and vintage, and with patience will fully express themselves.

TECHNICAL NOTES

Barrel Description: 23% new, 23% 1 yr., 23% 2 yr., 31% 3+ yr.

Barrel Aged: 14 months

pH: 3.46

TA: 0.59g/100mL

Alc: 14.9%

Released 2026

