

# WILLIAMS SELYEM



## 2024 Carlisle Vineyard Zinfandel

### WINEMAKER COMMENTS

Another classic in the making, there is a lot to like about this century-old Zinfandel vineyard. Situated in the epicenter of great, old vineyards, Carlisle Vineyard exhibits wild berry fruits such as huckleberry and mulberry. Owing to some mixed black varieties interplanted amongst the Zinfandel vines, the wine always exhibits a delightful Asian spice, or five-spice that seems to meld into a plum sauce character. Upon entry, the wine completely envelopes the palate with fruit and turns perfumy, alluring the senses. Precise acidity balances out the richness of the wine to offer harmony and elegance.

### THE VINEYARD

Carlisle Vineyard is situated in the heart of old vine Zinfandel country in the Russian River Valley, off Willowside Road, near Papera Vineyard and our Saitone Estate.

### 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: 29% new, 29% 1 yr., 29% 2 yr., 13% 3+ yr.

Barrel Aged: 14 months

pH: 3.28

TA: 0.68g/100mL

Alc: 14.8%

Released 2026

