

WILLIAMS SELYEM



2024 Saitone Estate Vineyard Zinfandel

WINEMAKER COMMENTS

Intense blackberry and boysenberry aromas mix with berry bush notes in this old vine offering from our Saitone Estate Vineyard on Olivet Road. This pure expression of Zinfandel was planted over 130 years ago and continues to produce compelling wine with concentration and grace. Surprising floral notes add a wonderful counterpoint to the deep and brooding profile. The wine is mouth-filling with black fruits and structure but seems to manage a charming, elegant disposition. The synergy of the Williams Selyem signature gentle winemaking technique and the cool climate of the region translates to a powerhouse wine with unparalleled concentration and texture.

THE VINEYARD

Planted in 1895, Saitone 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 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: 20% new, 23% 1 yr., 20% 2 yr., 37% 3+ yr.

Barrel Aged: 14 months

pH: 3.41

TA: 0.63g/100mL

Alc: 14.9%

Released 2026

