

WILLIAMS SELYEM



2014 Papera Vineyard Zinfandel

WINEMAKER COMMENTS

The nearly opaque color of the Papera immediately intrigues the senses. The nose is stunning with brooding elements of loganberry and boysenberry, and an exotic element of India ink. Beneath the fruit are beautifully integrated notes of vanilla, nut spices and hints of anise, fennel, and underbrush. The palate is equally exciting and is driven by the refreshing acidity through the finish. Blackberry cobbler and blood orange peel are interlaced with star anise and cocoa powder flavors. The tannins are robust in this wine but seamlessly integrate within the architecture of this outstanding effort. This is old vine Zinfandel at its best and can be enjoyed now but will benefit from some age.

THE VINEYARD

Papera is an old-vine Zinfandel vineyard, located on the eastern side of the Laguna de Santa Rosa in the Russian River Valley appellation. Planted in 1934, the vines are head-trained and primarily dry farmed.

HARVEST 2014

After two stellar vintages, 2014 completes the trifecta of high quality growing seasons where the wines exhibit purity of place with generous fruit and elegant textures. The season began as one of the driest winters on record with only 40% of normal rainfall by mid-season. April rains replenished the soil's moisture profile to re-invigorate the plants, boost growth, and help set a bountiful crop. The harvest season was near perfect with warm temperatures allowing for a leisurely picking schedule. 2014 is a superb vintage of compelling nature and will develop well with long range cellaring.

TECHNICAL NOTES

Barrel Description: 25% new, 25% 1 yr., 25% 2 yr., 25% 3+ yr.

Barrel Aged: 14 months

pH: 3.41

TA: 0.69g/100mL

Alc: 14.8%

Released Spring 2016

\$58

