

WILLIAMS SELYEM



2010 Bacigalupi Vineyard Zinfandel

WINEMAKER COMMENTS

2010 was a very difficult year on the entire Zinfandel crop in Sonoma County. Several vineyards lost their entire crop due to a heat spike in late August. One of the vineyards that escaped that fate was the Bacigalupi vineyard. Concentrated flavors of blackberry, cocoa and coffee add to the lushness of this wine. The wine displays enticing dark berry, blackberry, black cherry, plum and classic briery jammy aromas, with hints of mocha, cedar and vanilla beans. Dark fruits, plum, raspberry jam and spicy oak coat the palate, interspersed with five-spice, espresso and cracked pepper. A hint of lavender adds to the complexity of the nose. A very soft entry leads into berries and cinnamon and an elegant finish with a touch of mocha. Vibrant acidity associated with the cool year aids the freshness of this wine which will continue to develop in bottle over the next 2-3 years.

--Director of Winemaking Bob Cabral

THE VINEYARD

The grapes for this wine come from a small block of old vine zinfandel in the Russian River Valley. The Bacigalupi zinfandel vineyard is less than 2 acres of 90+ year-old head pruned vines, which naturally yield low tonnage that produces very concentrated wines.

HARVEST 2010

The 2010 vintage produced wines reflective of each individual vineyard site and appellation with concentrated aromas, rich fruit flavors, nicely balanced acidity and supple tannin structure. The hallmark of the 2010 vintage is one of extremes; between cool, early season temperatures and extreme late season heat, wines of tremendous character were made through careful attention to detail.

TECHNICAL NOTES

Barrel Description: 18% new, 55% 2 year, 27% 3 year + older

Barrel Aged: 13 months

pH: 3.40

TA: 0.73g/100ml

Alc: 14.7%

Released Fall 2012

\$50

