

WILLIAMS SELYEM



2006 Saralee's Vineyard Gewürztraminer *Late Harvest – Cluster Select*

WINEMAKER COMMENTS

These heavily botrytised clusters were harvested November 30th at 39.2° Brix! Fermentation lasted for over 140 days in 100% new French oak barrels, and the resulting aromas of apricots, wild flower honey, rose water and toasted sweet vanilla beans dominate the nose. Ripe flavors of apricot jam, toasted marshmallows and spicy apple cider are accentuated by refreshing acidity. This is a very special wine crafted from a great vineyard in the heart of the Russian River Valley.

— Winemaker Bob Cabral

HARVEST 2006

The 2006 grape growing season was characterized by weather extremes. The unusually cool and wet weather of the early spring caused a late start to the 2006 Harvest. Challenged by the prolonged and excessive July heat spikes followed by more moisture, the vines required attentive care. Cool coastal weather returned in August, mitigating the effect of the hot summer and permitting a long hang time for optimal fruit maturity and a controlled pace for ideal picking. Grape clusters were unusually large, resulting in a generous crop load.

Winemaking for the vintage was focused on meticulous fruit sorting and concentrating flavors, resulting in wines of fullness and length. Our Pinot noirs across growing regions have fruitiness of intensity and purity; our Russian River Zinfandels are ripe and typically powerful; our Russian River Chardonnays are particularly aromatic and finely structured.

TECHNICAL NOTES

Barrel Description: 100% new oak

Barrel Aged: 7 months

pH: 3.5

TA: 1.29g/100ml

Alc: 9.8%

Residual Sugar: 22.4%

Released Spring 2008

\$50/375ml

