

WILLIAMS SELYEM



2006 Feeney Vineyard Zinfandel

WINEMAKER COMMENTS

Aromatics of raspberry jam, white pepper, cinnamon, espresso and boysenberry fruit immediately fill your glass. Concentrated flavors of raspberry/blackberry jam, milk chocolate and coffee engulf your palate. Prominent acidity and soft mature tannins help to balance the particularly ripe fruit. Lower yields concentrated this wine and I believe it will drink very well into the future.

—Winemaker Bob Cabral

THE VINEYARDS

The grapes for the Feeney Vineyard Zinfandel come from the old Piner Heights Vineyard in west Santa Rosa, California. These zinfandel vines are over 90 years old and yield less than two tons per acre.

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% 2 year old

Barrel Aged: 12 months

pH: 3.21

TA: 0.75g/100ml

Alc: 15.2%

Released Spring 2008

\$48

