

WILLIAMS SELYEM



2008 Papera Vineyard Zinfandel

WINEMAKER COMMENTS

The 2008 version of this wine exhibits very concentrated flavors of wild raspberry, cassis, espresso and black licorice that explode in your mouth. The aromas are quite similar but with more concentrated dark red fruits and juiciness. Rich tannins complement the jammy raspberry fruits that finish long and mouth watering from the wonderful natural acids.

—Winemaker Bob Cabral

THE VINEYARD

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

HARVEST 2008

2008 provided very concentrated, flavorful and high quality wines that are vividly expressive of the vineyards in which they were grown, despite being a difficult year for growing. The combination of numerous springtime frosts and cold rains damaged our buds and clusters, thus resulting in a lighter than average year. During the summer, the vines encountered near-perfect fruit ripening weather characterized by warm and sunny days with exceptionally few heat spikes. Very warm August temperatures quickened ripening, beginning a fast and furious harvest. The decreased yields resulted in very concentrated and extremely high quality wines, with brilliant flavor and phenolic ripening. The wines of 2008 express their distinctive sites and qualities in a very intense and focused manner: this is truly a vintage for the cellars, with great ageing potential for years to come.

TECHNICAL NOTES

Barrel Description: 25% 2-year-old oak, 75% 3+-year-old

Barrel Aged: 15 months

pH: 3.53

TA: 0.57g/100mL

Alc: 14.9%

Released Fall 2010

\$50

