

# WILLIAMS SELYEM



## 2018 Fanucchi-Wood Road Zinfandel

### WINEMAKER COMMENTS

A basket of summer berries comes to mind upon nosing this exuberant wine. Planted in 1895, these old vines are producing at the top of their game. Highlights of stone fruits mix with berry and blueberry notes to offer a dramatic aroma, while darker pitched elements of anise and allspice add additional layers. Vibrant and refreshing on the palate, the wine offers berry fruits, citrus peel, and wonderful minerality. For as powerful as this wine is, the palate retains a balance due to the zesty acidity and sheer extract from these old vines.

### THE VINEYARD

Planted in 1890, this organically grown, dry-farmed vineyard is located near the town of Fulton in the Russian River Valley. The vineyard is mostly Zinfandel, but is also interplanted with a small percentage of Alicante Bouchet and Petite Sirah.

### HARVEST 2018

The winter months were very dry with unseasonably warm weather in the early part of the season. By mid-February the rains had returned; nearly doubling the total rainfall and staving off early budbreak. The much-needed rains continued through March resulting in budbreak for the larger part of Westside Road by month-end. The remainder of the spring saw additional rainfall with spates of warm weather interspersed. The plants responded well under these near-perfect vegetative cycle conditions. Flowering commenced in June under ideal temperatures. Subsequently, below-average temperatures ensued for a week and a half which extended the bloom schedule. The net effect of the cooling trend created a looser cluster and some millerandage or “hens and chicks,” a highly desirable trait for many reasons including better phenolic development and better air flow through the cluster to prevent mold. Heading into the season, crop loads were near-historic averages with great vine balance. Harvest started on the 16th of August under ideal conditions with moderate, consistent temperatures. Vintage highlights include site specificity and elegance, while displaying concentration and balance—another great Williams Selyem year in the making.

### TECHNICAL NOTES

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

Barrel Aged: 13 months

pH: 3.43

TA: 0.68g/100mL

Alc: 15.1%

Released Spring 2020

\$65

