

WILLIAMS SELYEM



2022 Bacigalupi Vineyard Zinfandel

WINEMAKER COMMENTS

Reminiscent of a basketful of summer berries, the aromas are concentrated yet maintain an unmatched freshness. More brooding elements of loganberry and hints of pepper are also apparent and provide the mid-bass range to complete a layered aromatic profile. Upon entry, this wine showcases the cool climate nature of the Russian River Valley with refreshing acidity that carries the dark berry flavors to a long, satisfying finish. Made in traditional Williams Selyem style with the dairy tanks and gentle handling, the palate profile is balanced and round.

THE VINEYARD

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

HARVEST 2022

The 2022 growing season experienced epic drought conditions, with the first half of the calendar year being one of the driest on record. Most of the rainfall came in November and December, saturating the soil, and setting the stage for the early part of the year. With a full soil moisture profile and moderate temperatures in the early spring, bud break started around historical average. Many frost nights ensued, which impacted early season growth and slowed down shoot elongation, creating some unevenness. The cool period in and around flowering further prolonged the flowering cycle and created a wide degree of variability. The unsettled weather in general ranged from cool temperatures to occasional rain showers to a freak hailstorm in early May. The remainder of the season was thankfully moderate, and harvest started on historical average in early August. The key to success in 2022 was the selective thinning of shoots and fruit to reduce the variation, tightening the window of ripening. Due to the complexities of the growing season, the wines show excellent structure and verve, with typical site specificity, and all in all a terrific vintage with aging potential.

TECHNICAL NOTES

Barrel Description: 27% new, 27% 1yr., 27% 2 yr., 19% 3+ yr.

Barrel Aged: 14 months

pH: 3.32

TA: 0..74g/100mL

Alc: 15.1%

Released 2024

\$72

