

WILLIAMS SELYEM



2024 Saitone Estate Maria's White Field Blend

WINEMAKER COMMENTS

At the historic Saitone Estate Vineyard a mix of white varieties, predominantly Palomino, are planted among the old Zinfandel vines. Aromatic and playful on the nose, tropical notes and waxy fruits abound. Elements of pear and apple co-mingle with spicy undertones coming from the small amounts of Muscat de Alexandria interplanted in the field. Our practice of fermenting and aging in neutral 600-liter barrels, called demi-muids, helps preserve the freshness of this aromatic wine. The palate is delightfully fresh and lively with yellow fruits and a floral lift in the mid-palate. This is a terrific aperitif wine or an accompaniment to light tapas.

HARVEST 2024

The 2024 growing season had an auspicious start with above average rain totals of nearly 36 inches on Westside Road. Early spring was cool and mild with few frost events, and bud-break started on average. With ample moisture in the soil, shoot growth was even with excellent vigor and balance. Cool weather prevailed and flowering was delayed until late May with excellent fruit set and a bountiful crop. As the season progressed, heat units built up and culminated in early July with temperatures of 103°F for several days, one of the warmest early summer periods in the last 15 years. Developing fruit can be very sensitive to heat, so shade cloth was used where possible to shield the grapes from excess heat damage. Critical thinning passes were made throughout the rest of the season to eliminate damaged fruit, avoiding the early season heat effect of anthocyanin degradation and uneven tannin development. Despite the challenges of the season, this vintage was a huge success due to proper thinning and the gentle extraction techniques built into the Williams Selyem methodology. These wines represent both place and vintage, and with patience will fully express themselves.

TECHNICAL NOTES

Barrel Description: 100% Used large format Stockinger Demi-muids

Barrel Aged: 8 months

pH: 3.32

TA: 0.46g/100mL

Alc: 13.8%

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