

WILLIAMS SELYEM



2013 Papera Vineyard Zinfandel

WINEMAKER COMMENTS

The profile of the Papera Zinfandel boasts of heavy black fruits and offers an explosion of aromas and flavors. Intense notes of baking spices, India ink, and coffee intermingle with boysenberry, blackberry, peach and nectarine on the nose. Though this wine is comprised of rich flavors, it somehow remains light in weight thanks to hints of violets and purple flowers, and refreshing acidity. Notes of blackberry cobbler and cocoa nib cling to the palate of this classic old-vine Zinfandel.

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 2013

With great back-to-back vintages, 2013 was every bit as good as 2012 has proven to be. Amidst concerns about another drought year, the rain gauges filled up to about 80% of the yearly average. The growing conditions were very favorable, which resulted in a remarkably similar growing season to the exceptional 2012 vintage. The only notable difference, however, was the increase of heat units in 2013, as measured by the Growing Degree Day index. With below average rainfall for the season bud break initiated earlier than average along Westside Road. April showers helped to drive good shoot growth and set the plants up for May flowering. Excellent weather at flowering time allowed for fantastic set and a bountiful yield across all appellations and varieties. Even with an earlier start to the growing season, the grapes had the ideal amount of time on the vine to achieve full maturity without any threat of inclement weather late in the season. Wines from the 2013 vintage exhibit extremely pure and polished tannins and the acidity will provide longevity, but the supple structure also offers earlier enjoyment, as well.

TECHNICAL NOTES

Barrel Description: 20% new, 25% 1 year old, 28% 2 year old, 27% 3+ year old

Barrel Aged: 14 months

pH: 3.40

TA: 0.68g/100ml

Alc: 14.8%

Released Spring 2015

\$55

