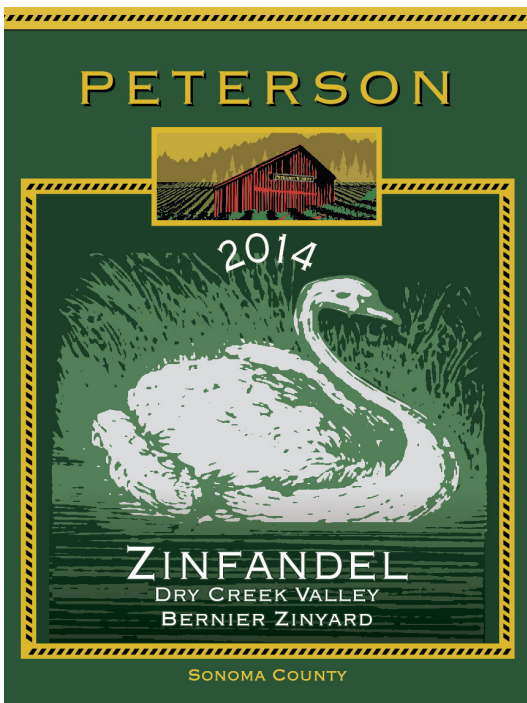


PETERSON



2014 ZINFANDEL Bernier Zinyard Dry Creek Valley



Zinyard Notes

Although the Zinfandel vines were planted in 1990, the Bernier Zinyard makes old-time growers feel they are walking into the past when they stroll among the vines. It is a traditional dry-farmed, head-trained (non-trellised) vineyard with Italo Sbragio's old clone Zin grafted on to St. George rootstock.

Why call it a Zinyard? Originally, long time Dry Creek Valley farmers Paul and Yael Bernier planted only Zinfandel on the hillside behind their house on Canyon Road on the northern end of the valley. To honor the traditions of many of the early Italian immigrant growers, as well as enhance the Zinfandel, they later planted a small block of Petite Sirah alongside the Zin, just above the row of peach and pear trees we sometimes enjoy while sampling the vines.

This combination of influences embodies the very roots of Dry Creek Valley viticulture and reflects Peterson Winery's values of savoring and embracing time-honored, traditional farming.

Technical Data

Composition: 100% Bernier Zinyard
Varietal Breakdown: 80% Zinfandel
20% Petite Sirah
Harvest Dates: September 1
September 1

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 15.0%

pH: 3.75

TA: 0.62g/100ml

Cooperage: 22 months

Types of Oak: 100% 6-10 year-old neutral oak barrels

Bottling Date: July 7, 2016 (unfined & unfiltered)

Production: 150 cases - 750ml bottles

Release Date: October 2018

Tasting Notes

The nose offers dark berry aromas laced with dusty oak notes and a hint of fine herbs. The silken entry reveals black plum, currant and boysenberry with creamy espresso and a touch of cherry and tobacco. The buoyant acidity complements the sumptuous flavors ingrained with subtle traces of oak and warm brown spices. Enjoy this unique Zinfandel with a brown sugar skirt steak served with sweet potato fries, or a barbeque chicken pizza.