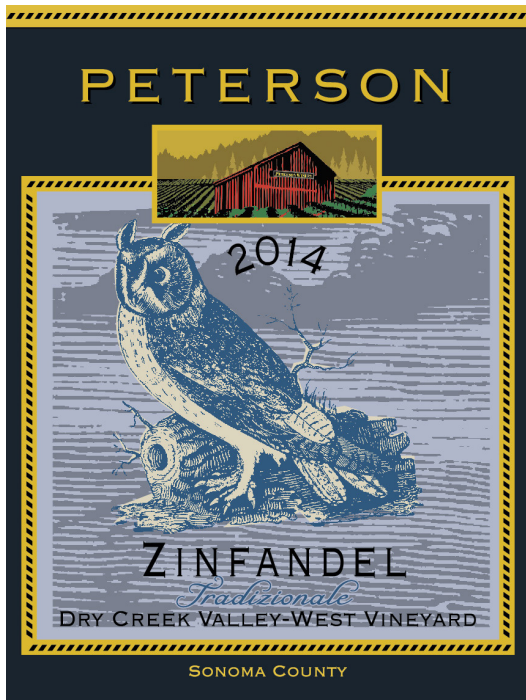


# PETERSON



## 2014 ZINFANDEL *TRADIZIONALE* West Vineyard Dry Creek Valley



### Fred's (Peterson) Vintaged View & Vineyard Notes

West Vineyard, planted in 1902, is a dry-farmed, head-trained Zinfandel vineyard located on a hillside in the southeast corner of Dry Creek Valley. A traditional field-blend vineyard; a small portion is planted with 3% other red grapes (Petite Sirah, Alicante Bouschet, Mourvedre, Carignane and some others I'm not really sure about), as well as 1% white grapes (Semillon, Palomino and Chasselas). All the vines are harvested at the same time and all the various varieties are cofermented, which produces a smoother, fuller wine than separate fermentations and subsequent blending can give you.

This is the kind of wine that really got me hooked on Dry Creek Valley Zinfandels. A traditional, old-vine field-blend wine with classic "raspberry jam" that differentiates the best Dry Creek Valley Zins from all others. Big, but balanced. Fruity, yet elegant. This is a wine that will go with almost any food, but you can also just pull the cork on a bottle and drink it with friends while playing cards or watching a good movie.

### Technical Data

Composition:	97% Zinfandel, 3% Field blend of mixed red (2.5%) and white (0.5%) grapes
Vineyard:	West Vineyard
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	September 20, 2014
Alcohol:	15.1%
pH:	3.43
TA:	0.71g/100ml
Barrel Aging:	22 months
Type of Oak:	20% new Hungarian oak barrels, 40% 2-year-old French oak barrels, 40% 4-10 year-old neutral oak barrels
Bottling Date:	July 27, 2016 (unfined & unfiltered)
Production:	150 cases
Release Date:	February 2019

### Tasting Notes

This old-vine field-blend Zin offers seamless integration of layered aromas and flavors, starting with toasted oak and dark ripe fruit aromatics. A rich, smooth entry flows into mouth watering mid-palate acidity that remains into the long finish. Spicy black pepper infused plum, blackberry and dark cherry mingle with creamy mocha and striations of oak that linger on the palate. The deep, luscious flavors are balanced with oak tannins and bright acidity, making this wine ideal for pairing.

Enjoy with smoked brisket with sides of ginger broccoli slaw and German potato salad, or peppered bacon spaghetti Carbonara.