

2015 ZINFANDEL Bernier Zinyard Dry Creek Valley



Technical Data

Composition:	100% Bernier Zinyard	
Varietal Breakdown:		Harvest Dates:
91% Zinfandel		August 17
9% Petite Sirah		August 17
Appellation:	Dry Creek Valley, Sonoma County	
Alcohol:	15.9%	
pH:	3.64	
TA:	0.68g/100ml	
Cooperage:	22 months	
Types of Oak:	100% 6-10 year-old neutral oak barrels	
Bottling Date:	July 6, 2017 (unfined & unfiltered)	
Production:	50 cases 750ml bottles	
Closure Type:	Screwcap - Ramondin - saranex liner	
Release Date:	September 2020	

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.

Tasting Notes

Bernier Zinyard grapes produce intriguing atypical aromas for a Dry Creek Valley Zin, offering layers of plum and mixed berries merged with traces of vanilla, white floral and earth notes. The wine's fresh entry introduces a mix of bright fruit—dark plum, cherry and brambly berries—along with subtle spice notes. The smooth mouthfeel and balanced acidity reveal an inviting mocha essence that lingers into the finish.

This wine will surprise your Zin loving friends with its unique, yet appealing flavors. Enjoy it with roast pork loin with dried cherry and wild rice stuffing, or coffee-rubbed roasted chicken.

P.O. Box 1374, 4791 Dry Creek Road Building 7, Healdsburg, CA 95448 friends@petersonwinery.com 707.431.7568