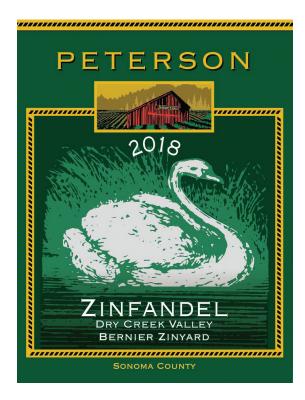


2018 ZINFANDEL Bernier Zinyard Dry Creek Valley



Technical Data

Composition:	100% Bernier Zinyard	
Varietal Breakdown:		Harvest Dates:
91% Zinfandel		September 10
9% Petite Sirah		September 10
(Petite Sirah is co-fermented with Zinfandel)		
Appellation:	Dry Creek Valley, Sonoma County	
Alcohol:	14.9%	
pH:	3.71	
TA:	0.64g/100ml	
Barrel Aging:	22 months	
Cooperage:	100% 6-10 year-old neutral oak barrels	
Bottling Date:	August 7, 2020 (unfined & unfiltered)	
Closure Type:	Screwcap - Ramondin - Saranex liner	
Production:	98 cases 750ml	
Release Date:	September 20)22

Zinyard Notes

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.

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.

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

Aromas of black raspberry and ripe cherry merge with traces of tobacco and loamy earth. The gentle silken entry flows into an expressive mid-palate of black cherry, raspberry, blackberry and dried strawberry. A subtle blend of toasty oak, sweet tobacco and brown spices weaves through the ripe fruit flavors. Hints of sassafras appear as the wine nears the finish and lingers.

Although the flavors seem almost delicate, this Zin perfectly complements chicken tikka masala, and also pairs beautifully with cedar planked salmon with a honey garlic glaze.

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