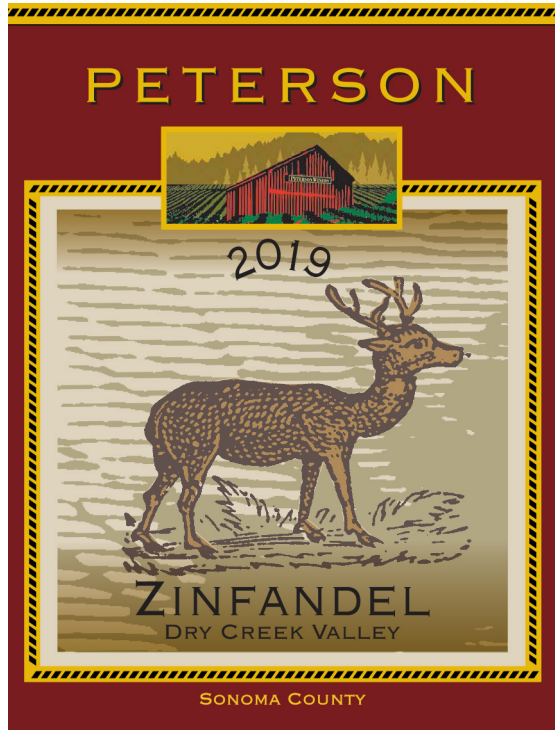


PETERSON



2019 ZINFANDEL Dry Creek Valley, Sonoma County



Jamie's (Peterson) Vintaged View

Though most of our Zinfandels are made from Dry Creek Valley grapes, our Dry Creek blend, as we refer to it, is a wine that we hope reflects the overall Dry Creek Valley Zinfandel *terroir*, as opposed to a single-vineyard character. Selecting five vineyards (Funsten, Bradford Mountain Estate, Forchini, Bernier, and West) located throughout the appellation, gives us a cross section of soil types and microclimates within Dry Creek Valley that are reflected in the flavors.

Our 2019 Dry Creek blend is a very classic, claret-style Zinfandel. Accompanying the depth of fruit flavors, you'll find richness, complexity, spice and earthiness. Compared to our other Zinfandels, this bottling contains the highest percentage of blending varietals to give maximum spice and an intriguing multifaceted quality without overwhelming the inherent "Zinness" of the wine. The Petite Sirah gives the wine darker earth notes and more structure, while Carignane enhances the spiciness and bright acidity, and Grenache adds a luscious layer of fruit.

Technical Data

Composition:

<u>Varietal Breakdown</u>	<u>Vineyards & Harvest Dates</u>
88% Zinfandel	43% Bradford Mtn Est Vnyd - 10/2 & 10/8 15% Funsten Vineyard - 9/17 15% West Vineyard Hilltop Block - 9/16 15% Bernier Zinyard - 9/9
4% Petite Sirah	West Vineyard - 9/27
4% Carignane	Forchini Vineyard - 9/23
4% Grenache	West Vineyard - 9/27

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	14.7%
pH:	3.52
TA:	0.62g/100ml
Barrel Aging:	25 months
Cooperage:	4% new American oak barrels 16% new Hungarian oak barrels 80% 5-10 year-old neutral oak barrels
Bottling Date:	November 10, 2021 (unfined and unfiltered)
Closure Type:	Screwcap - Ramondin - Saranex liner
Production:	625 cases 750ml, 25 cases 3L bag-in-box
Release Date:	March 2024

Tasting Notes

A medley of red fruit aromas fills the nose — ripe cherry, red plum and fresh sliced strawberry — along with a hint of pepper. Mouthwatering acidity greets the palate with bright flavors of red raspberry, Rainer cherry, wild strawberry and Santa Rosa plum. Traces of white pepper, cinnamon, dried oregano and violets mingle with the delicious fruit essence. A touch of minerality appears in the finish as the flavors linger on.

A great wine to open when enjoying calzones stuffed with fresh mozzarella, grilled onions, Sungold tomatoes and olive tapenade, or Moroccan chicken tagine served over basmati rice.