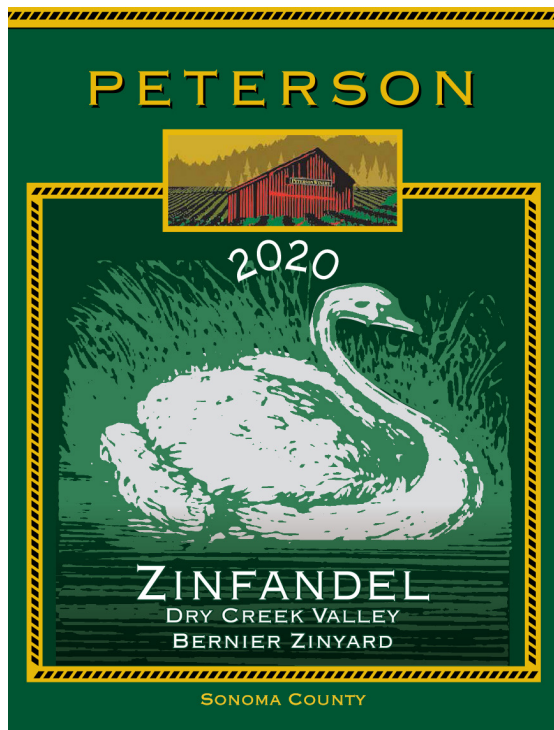


PETERSON



2020 ZINFANDEL Bernier Zinyard Dry Creek Valley



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.

Technical Data

Composition: 100% Bernier Zinyard
Varietal Breakdown: 85% Zinfandel
18% Petite Sirah
(Petite Sirah is co-fermented with Zinfandel)
Harvest Dates: August 28
August 28

Appellation: Dry Creek Valley, Sonoma County
Alcohol: 13.3%
pH: 3.75
TA: 0.54g/100ml
Barrel Aging: 21 months
Cooperage: 100% 6-10 year-old neutral oak barrels
Bottling Date: June 28, 2022 (unfined & unfiltered)
Closure Type: Screwcap - Ramondin - Saranex liner
Production: 75 cases | 750ml
Release Date: March 2024

Tasting Notes

Delicate aromas of cherry, plum and a touch of leathery earth lead into a bright yet smooth entry. Rainer cherry flavors merge with green and red plum, along with dried strawberry, dried raspberry and just a kiss of orange zest. The rounded mouthfeel expresses a vibrant quality amid the berry compote flavors. The wine's structure stays tucked in the background, only to appear as the wine lingers on the palate.

The perfect red wine to pair with lighter fare like seafood paella, or goat cheese and spinach stuffed chicken breasts.