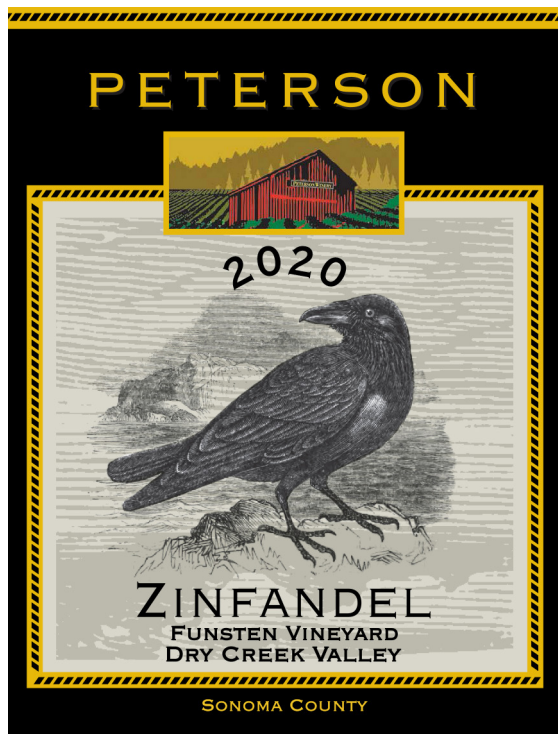


PETERSON



2020 ZINFANDEL Funsten Vineyard Dry Creek Valley



Jamie Peterson's Vintaged View & Vineyard Notes

This Zinfandel vineyard, on the eastern bench above the valley floor, is adjacent to our former old red barn winery off Lytton Springs Road. It was planted by my father in 1999 when he was consulting for Ridge Vineyards. I actually helped lay out stakes for a few of the blocks in the vineyard during my summer break from school. I can remember toiling in the hot, dusty soil of the Dry Creek Bench, wondering what the vineyard would become. It's exciting to get to work with the fruit and wine from this vineyard decades later.

Normally a main component in our Dry Creek Valley Zinfandel blend, the 2020 Funsten Zin once again tasted so spectacular on its own, we opted to set aside and bottle two barrels of this 100% single-vineyard wine to share with our wine club members, and other true Zin lovers.

Technical Data

Composition:	100% Zinfandel
Vineyard:	Funsten Vineyard, Block 4
Appellation:	Dry Creek Valley, Sonoma County
Harvest Date:	September 8, 2020
Alcohol:	15.3%
pH:	3.61
TA:	0.61g/100ml
Barrel Aging:	21 months
Cooperage:	50% new French oak barrels 50% 5-year-old French oak barrels
Bottling Date:	June 28, 2022 (unfined & unfiltered)
Closure Type:	Screwcap - Ramondin - Saranex liner
Production:	48 cases 750ml
Release Date:	April 2024

Tasting Notes

This concentrated Zin presents ripe blackberry and dark cherry on the nose, along with hints of toasty oak. A juicy entry quickly transforms into a dense mid-palate, rich with flavors of black raspberry, boysenberry, and black cherry sprinkled with a trace of spicy pepper. The opulent berry essence flows into the finish where it lingers. The gentle oak notes and seamlessly integrated tannins provide the perfect balance to the plush flavors.

The ideal Zin to grab when you just want to sip and talk with friends. It also pairs beautifully with smoked chicken served with wild mushroom risotto, or a slow cooked brisket that you can cut with your fork, served with side of mac and cheese.