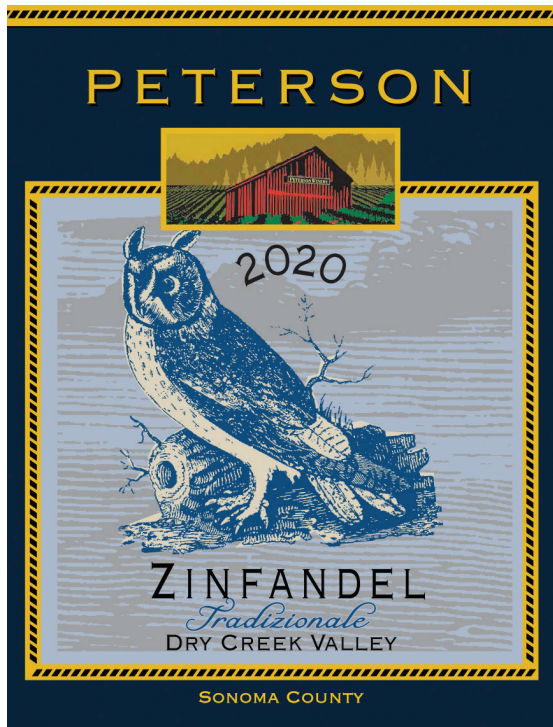


PETERSON



2020 ZINFANDEL *TRADIZIONALE*

West Vineyard
Dry Creek Valley



Change to add in the Bernier?

Fred Peterson's Vintaged View & Vineyard Notes

West Vineyard, planted in 1902, is a dry-farmed, head-trained Zinfandel vineyard located on a hillside in the southeast corner of Dry Creek Valley. A traditional field-blend vineyard; a small portion is planted with 3% other red grapes (Petite Sirah, Alicante Bouschet, Mourvedre, Carignane and some others I'm not really sure about), as well as 0.5% white grapes (Semillon, Palomino and Chasselas). All the vines are harvested at the same time and all the varieties are cofermented, which produces a smoother, fuller wine than separate fermentations and subsequent blending can give you.

This is the kind of wine that really got me hooked on Dry Creek Valley Zinfandel. A traditional, old-vine field-blend wine with classic "raspberry jam" that differentiates the best Dry Creek Valley Zins from all others. Big, but balanced. Fruity, yet elegant. This is a wine that will go with almost any food, but you can also just pull the cork on a bottle and drink it with friends while playing cards or watching a good movie.

Technical Data

Composition:	97% Zinfandel, 3% Field blend of mixed red (2.5%) and white (0.5%) grapes
Vineyards:	Harvest Dates:
67% West Old Vine Vineyard	September 7
33% Bernier Zinyard	August 28
Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	15.9%
pH:	3.48
TA:	0.69g/100ml
Barrel Aging:	20 months
Cooperage:	33% 1-year-old French oak barrels 67% 4-8 year-old neutral oak barrels
Bottling Date:	June 28, 2022 (unfined & unfiltered)
Closure Type:	Screwcap - Ramondin - Saranex liner
Production:	75 cases 750ml
Release Date:	September 2025

Tasting Notes

The spirit of this old vine Zinfandel shines through with an intensity and depth of flavors that are apparent even in the first whiff of its spicy blackberry nose. The plush entry and mouthfeel caress the palate while concentrated spice-infused dark berries coat it. Savor wild vine-ripened blackberry mingled with boysenberry, black raspberry and dark cherry. As the mouth is bathed with ripe luscious flavors, a trace of white floral and citrus lightens and extends the finish, ending with a touch of black pepper and anise.

For a couple of perfect pairings, try grilled sausage, fresh sliced tomatoes and provolone layered over creamy polenta, or flatiron steak fajitas with a mild tomatillo salsa and fresh flour tortillas.