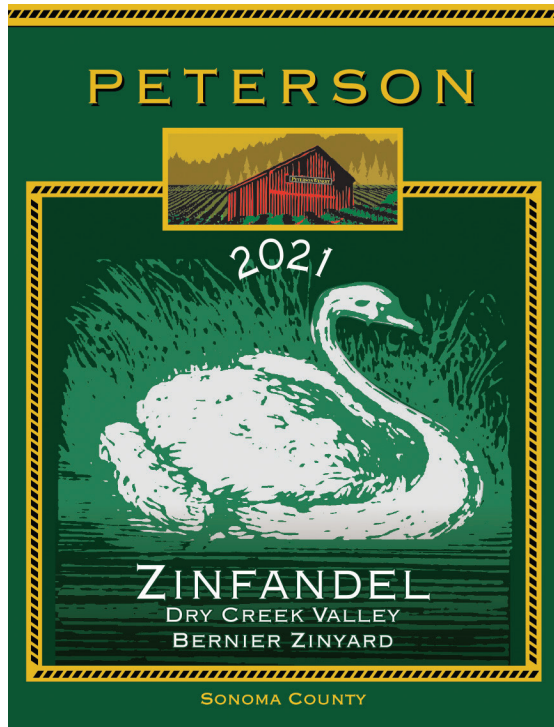


PETERSON



2021 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: 92% Zinfandel
8% Petite Sirah
(Petite Sirah is co-fermented with Zinfandel)
Appellation: Dry Creek Valley, Sonoma County
Alcohol: 14.7%
pH: 3.56
TA: 0.60g/100ml
Barrel Aging: 21 months
Cooperage: 100% 6-10 year-old neutral oak barrels
Bottling Date: June 29, 2023 (unfined & unfiltered)
Closure Type: Screwcap - Ramondin - Saranex liner
Production: 50 cases | 750ml
Release Date: October 2025

Tasting Notes

Faint aromatics of tree-ripened plum meld with a mix of dark berries and just a hint of oak spice. The palate reveals integrated flavors of cherry, boysenberry, plum and wild blackberry edged with traces of autumn spices, tannins and oak. This sophisticated, rather elegant Zinfandel offers a softer, gentler sipping experience.

A pairing of cassoulet with duck confit is perfect, but this wine will also complement a meal of margherita pizza or fish tacos.