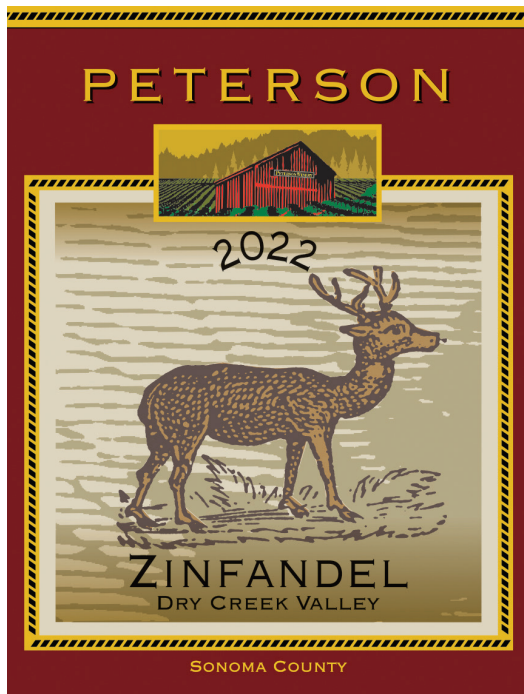


PETERSON



2022 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 four vineyards (Funsten, Bradford Mountain Estate, Forchini, and Bernier) 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 2022 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 "Zinniness" of the wine. The Petite Sirah gives the wine darker earth notes and more structure, while Carignane enhances the spiciness and bright acidity.

Technical Data

Composition:

<i>Varietal Breakdown</i>	<i>Vineyards & Harvest Dates</i>
89% Zinfandel	43% Forchini Vineyard - 8/25 22% Funsten Vineyard - 8/25 18% Bernier Zinyard - 8/29 6% Bradford Mtn Est Vnyd - 9/6
6% Carignane	Forchini Vineyard - 9/1
5% Petite Sirah	Bernier Vineyard - 8/29

Appellation:	Dry Creek Valley, Sonoma County
Alcohol:	14.6%
pH:	3.62
TA:	0.64g/100ml
Barrel Aging:	32 months
Cooperage:	12% new Hungarian oak barrels, 6% new French oak barrels, 82% 5-10 year-old neutral oak barrels
Bottling Date:	April 2, 2025 (unfined and unfiltered)
Closure Type:	Screwcap
Production:	440 cases 750ml
Release Date:	May 2026

Tasting Notes

Fresh-picked cherry and blackberry aromatics fuse with hints of black pepper and oak to create a spicy, inviting nose. Pepper and oak notes repeat on the palate, weaving through flavors of Bing cherry, boysenberry, blueberry and black raspberry. The balance of flavors and structure happens seamlessly, providing a seductive sipper that hits all the benchmarks Zin lovers crave.

This wine pairs so well with a sausage, black olive and arugula pizza, or try it with traditional or anchovy carbonara. It's a fabulous pairing.