

# PEDRONCELLI



### BUSHNELL VINEYARD HISTORY

Located on the eastern hillsides of Dry Creek Valley, the 22-acre Bushnell Vineyard has been closely related to the Pedroncelli family for over 50 years. Winery founder John Sr. purchased the property in 1943, and, at the time, it was planted to Zinfandel, Petite Sirah and Carignane. The vineyard was sold to son-in-law Al Pedroni in the 1950s and he tended the vineyard for over 40 years. Al's daughter Carol Bushnell inherited the vineyard in the 1990s and she and her husband Jim now farm it. They grow Zinfandel and Petite Sirah.

#### WINEMAKING

Good growing season conditions were provided in 2016 with enough rain during spring to give the vineyard all that it needed as well as generous hang time just before harvest to fully mature the grapes. Good acid balance and mature tannins with high intensity in aromatics and flavors is the result. Fermentation took place in a small capacity stainless steel tank which lends better skin-to-juice ratio. Daily pumpovers of juice over the cap extracted color, flavor and tannin. The young wine was transferred to American oak barrels to age for sixteen months. The time in the barrel added complexity, creating many layers of flavor.

### TASTING NOTES

The deep red-purple of this wine shows great depth of color from the vineyard. Spicy aromas of ripe berries mingle with hints of black pepper, cinnamon and toasty oak. Opulent flavors of blackberry, plum, a touch of vanilla and rich cocoa frame this wine. A rich and full bodied Zinfandel with a lingering finish and well balanced between fruit and tannins.

## Technical Information

APPELLATION Dry Creek Valley, Sonoma County

BARREL AGING 16 months American oak barrels, 40% new oak

ALCOHOL 16.1%

**PH** 3.84

TOTAL ACIDITY .585g/100mg

## ZINFANDEL | BUSHNELL VINEYARD v.2016 SONOMA COUNTY, DRY CREEK VALLEY

