



TASTING NOTES

Very fragrant nose of raspberry and black pepper (a classic Dry Creek attribute!). Concentrated flavors. Has great structure, and is rounded and full in the mouth, with a long, lingering finish laced with slight toasty undertones. A great re-debut for this wine!

VINEYARD SELECTIONS

Jim and John Pedroncelli developed single vineyard wines in 1990 to showcase their growers who take great pride in their work, some growing grapes for more than 50 years in Dry Creek Valley. The wines in this series are limited in production, sourcing fruit from specific

vineyard lots and are made to underscore the quality and elegance of the fruit.

PEDRONI-BUSHNELL VINEYARD

Located on the eastern bench of Dry Creek Valley, the 20-acre Pedroni-Bushnell Vineyard has been closely associated with the Pedroncellis for over 50 years. Winery founder John Sr. purchased the property (with Zinfandel, Petite Sirah and Carignane planted on the ranch) in 1945. The vineyard was sold to son-in-law Al Pedroni in the 1950's. Al's daughter Carol Bushnell inherited the vineyard in 1990 and she and her husband Jim tend the vineyard.

WINEMAKING

This Zinfandel was fermented separately in new, small capacity tanks giving better skin/juice ratio...better for extraction. The wine is given three pumpovers per day, increasing color and flavor from contact with the cap (grape skins and seeds). Following fermentation and pressing, the young wine was transferred to small French and American oak barrels to age for thirteen months. The time in the barrel added complexity and smoothness to the wine.

TECHNICAL NOTES:

Appellation: Dry Creek Valley, Sonoma County
Composition: 100% Zinfandel
Barrel Aging: 13 months in French and American oak barrels
Alcohol: 13.9%
pH: 3.46
Total acidity: .645g/100ml
Bottled: June 2003
Production: 1035 cases