

PEDRONCELLI

Pedroni-Bushnell Vineyard

Located on the eastern hillsides of Dry Creek Valley, the 20-acre Pedroni-Bushnell Vineyard has been closely related to the Pedroncellis for over 50 years. Winery founder John Sr. purchased the property (at the time planted to Zinfandel, Petite Sirah and Carignane) 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 now tend the vineyard. They grow Zinfandel and Petite Sirah—we used a small portion of Petite Sirah from their vineyard in this year's vintage.

Winemaking

The fruit was picked the last week of September and fermented separately in small capacity stainless steel tanks which lends better skin-to-juice ratio...better for extraction of color and flavor. Three pumpovers per day put the juice and skins in constant contact. Following fermentation and pressing, the young wine was transferred to French and American oak barrels to age for twelve months. The time in the barrel added complexity, making a softer, smoother wine.

Tasting Notes

“Our Pedroni-Bushnell Vineyard Zinfandel has a very fragrant nose of raspberry and black pepper followed by spicy, jammy concentrated fruit flavors. Structured, rounded and full in the mouth, this wine has a long, lingering finish laced with slight toasted oak undertones.”

2006 Zinfandel Pedroni-Bushnell Vineyard Dry Creek Valley



Composition: 90% Zinfandel
10% Petite Sirah
Aging: 12 months French and
American oak barrels
Acidity: .615g/100ml
Alcohol: 14.6%
pH: 3.60

Pedroncelli Winery

1220 Canyon Rd. Geyserville CA • 800-836-3894 • www.pedroncelli.com • service@pedroncelli.com

A Sonoma County Tradition Since 1927