

PEDRONCELLI



BUSHNELL VINEYARD HISTORY

Located on the eastern hillsides of Dry Creek Valley, the 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 AI Pedroni in the 1950s and he tended the vineyard for over 40 years. Al's daughter Carol Bushnell now farms the vineyard. Both Zinfandel and Petite Sirah grow on 15 acres.

WINEMAKING

The year began with plenty of rain giving the vines much needed water. A warm summer bumped the aromatics and flavors while the fruit developed. Intense heat over Labor Day weekend accelerated picking dates for all vineyards and the Zinfandel was harvested on September 3. The vintage created concentrated sugars and phenols. Fermentation took place in a small capacity stainless steel tank which lends better skin-to-juice ratio using the Barolo yeast for an extended maceration time. 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 and hints of purple in the glass show great depth of color from the vintage. Spicy aromas are complemented by rich dark berry, toasted oak and cinnamon. Ripe blackberry, plum, mocha and a touch of vanilla follow on the palate with hints of black pepper, cinnamon and clove. A full bodied Zinfandel with a long, lingering finish and great balance between the fruit and round tannins.

Technical Information

APPELLATION Dry Creek Valley, Sonoma County

BARREL AGING 16 months American oak barrels, 38% new oak

ALCOHOL 16.1%

рН 3.73

TOTAL ACIDITY .634g/100ml

ZINFANDEL | BUSHNELL VINEYARD v.2017 SONOMA COUNTY, DRY CREEK VALLEY

