

FAMILY OWNED SINCE 1927



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 80 years. Winery founder John Sr. purchased the property in 1943, and we have been sourcing Zinfandel and Petite Sirah for our wines since that time. The vineyard was sold to daughter Margaret and son-in-law Al Pedroni in the 1950's and they tended the vineyard for 40 years. Their daughter Carol Bushnell now farms the vineyard.

WINEMAKING

The growing season of 2018 began with plenty of rain and was followed by a warm and even-tempered summer. The even temperatures slowed the ripening of the grapes giving the fruit the all-important hang time for development of acidity and sugar. Ripe flavors, bright acidity and wonderful aromatics are the result. Picked on September 8th. 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 eighteen months. The time in the barrel added complexity, creating many layers of flavor.

TASTING NOTES

Inviting aromas of black pepper, clove and cinnamon are up front complemented by red berry and vanilla notes. Blackberry, plum, and mocha flavors are accented by the warm baking spices. A spicy and full bodied Zinfandel with a long, rich finish and great balance between the fruit, acidity and smooth tannins.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley,
Sonoma County

BARREL AGING

18 months American oak barrels,
40% new oak

ALCOHOL 14.8%

pH 3.62

TOTAL ACIDITY .600g/100ml

ZINFANDEL | BUSHNELL VINEYARD
v.2018 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

707-857-3531 | 1220 CANYON ROAD, GEYSERVILLE, CA 95441 | WWW.PEDRONCELLI.COM