

# PEDRONCELLI



#### BUSHNELL VINEYARD

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 AI Pedroni in the 1950s and they tended the vineyard for 40 years. Their daughter Carol Bushnell now farms the vineyard with help from the Pedroncelli crew.

## HARVEST NOTES & WINEMAKING

The growing season of 2019 began with plenty of rain and was followed by a warm and even-tempered summer. The wet growing season slowed maturity, giving the vines time to develop and ripen slowly. Perfect weather conditions during harvest season with warm days and cool nights developed more aromatics and flavors than prior vintages. The grapes were picked on September 19, 10 days later than the previous year as a comparison. Fermentation took place in a small capacity stainless steel tank which lends better skin-to-juice ratio. The tank was inoculated with Barolo yeast which provides 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

Inviting aromas of ripe dark fruit, pepper, toasted oak and cinnamon are up front complemented by flavors of raspberry, cola, nutmeg and vanilla notes. A spicy and full bodied Zinfandel with a long, rich finish and great balance between the fruit, acidity and firm tannins.

# Technical Information

APPELLATION
Dry Creek Valley,
Sonoma County

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

ALCOHOL 16.1%

pH 3.65

TOTAL ACIDITY .596g/100ml

ZINFANDEL | BUSHNELL VINEYARD v.2019 SONOMA COUNTY, DRY CREEK VALLEY

