

PEDRONCELLI





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 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 rain provided a good start to the growing season. A warm summer followed leading to a few heat spikes in September. Grapes from Bushnell vineyards located on the high bench side of Dry Creek were picked the first week of September based on maturity but earlier than previous vintage. The fruit brought in had a high concentration of phenols and aromatics.

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, cinnamon, pepper, and toasted oak. These are complemented by flavors of raspberry, cola, nutmeg and vanilla notes. A spicy and medium bodied Zinfandel with a long peppery 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 15.3%

рН 3.65

TOTAL ACIDITY .615g/100ml



ZINFANDEL 9.2020 SONOMA COUNTY DRY CREEK VALLEY

BUSHNELL VINEYARD



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