

Peterson Winery, Dry Creek Valley, Zinfandel 2018



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Producer Note

Owner Fred Peterson is an iconoclast with an old-world winemaking philosophy and a devotion to sustainable farming. With decades of expertise, from 1985 to 1990, Fred was the Vineyard Manager of the legendary Ridge Vineyards. The Peterson approach is to capture the essence of vintage and vineyard, a philosophy they call 'Zero Manipulation', with low tech, yet high touch winemaking techniques to produce artisanal wines of a place: wines with soul. Based in the Dry Creek Valley in northern Sonoma County, Peterson Winery was established in 1987. Fred's son Jamie became assistant winemaker in the summer of 2002 and by 2006, Jamie was given the overall responsibility of winemaker. As a team, Fred and Jamie meticulously assess the grapes from each vineyard and vintage, evaluating how the weather, soil and site are interacting for the particular vintage. The duo pour their heart and soul into every bottle, producing beautifully balanced wines which truly reflect the time and the place.

Vineyard

The Dry Creek blend, is a wine which reflects the overall Dry Creek Valley Zinfandel terroir, as opposed to a single-vineyard character. The grapes come from five carefully selected vineyards -Funsten, Bradford Mountain Estate, Bernier, Forchini, and the West vineyards, which are located throughout the appellation. Each vineyard has its distinctive soil type and microclimate, providing a cross-section of Dry Creek Valley typicity. The sustainably cultivated vines are head-trained, spur pruned and dry farmed. The only treatment used in the vineyards is sulphur dusting, and the vines are hand-harvested at optimal maturity.

Winemaking

The gentlest winemaking techniques were employed to maximise flavours, aromas and the original essence of the grapes from the given vineyard and vintage. Fermentation took place with natural yeasts and punch-downs and rackings to help the wine develop. The wine was then barrel-aged for 25 months in 9% new American oak, 13% new Hungarian oak barrels and 78% neutral barrels of five to 10 years.

Tasting Note

Subtle berry and toasty oak aromas lead to a delicious, mouth-coating palate of richness, complexity, spice and earthiness. The luscious fruit is seamlessly balanced by the oak and restrained tannic structure, though to a long, seductive finish.

Grape

Zinfandel 81%, Petite Sirah 9%, Carignan 7%, Grenache 3%



Winemaker:	Jamie Peterson
Region:	California
Sub region:	Sonoma County
Country:	USA
Alcohol:	15.5%
Body Value:	D (A is light, E is full bodied)
Residual Sugar:	0
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	55647181
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Screwcap