FAMILY OWNED SINCE 1927 **PEDRONCELLI** TRADE BONDED WINERY 113 MARK



BUSHNELL VINEYARD 2022 ZINFANDEL

Dry Creek Valley, Sonoma County

THE BACKGROUND

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 and brings in the fruit as it has been done for decades. A singular vineyard with great Dry Creek character.

THE VINTAGE

The vintage of 2022 was influenced by low amounts of rain and was followed by a warm growing season which sped up maturity as well as concentrated flavors and color. The grapes from this single vineyard were harvested in mid-September preserving the varietal flavors, aromatics, and natural acidity.

WINEMAKER TASTING NOTES

Engaging aromas of ripe dark fruit, cinnamon, white pepper, and toast. Flavors of raspberry, cola, nutmeg and vanilla notes complement the bouquet. A spicy and full-bodied Zinfandel with a long peppery and toasty finish. Great balance between the fruit and rounded tannins.

COMPOSITION	100% Zinfandel
VINEYARD SOURCE	Bushnell Vineyard
LOCATION	Eastern bench, mid-Dry Creek Valley
VINE AGE & FARMING	26 Years Old, Head Pruned on St. George Rootstock
SOIL	Manzanita Gravelly Silt Loam
WINEMAKING	The fruit was crushed into a small capacity stainless steel tank fermenter with daily pump-overs. Barolo Yeast was used to ferment this wine, extending the fermentation to extract color, flavors and tannins
BARREL AGING	18 months in American Oak, 40% new, using oak from Minnesota as a mellow companion to this spicy Zinfandel

Alcohol 15.5% ph 3.80 total acidity .600g/100ml cases produced 620



