



JEB DUNNUCK



Wine Spectator



Robert Parker
WINE ADVOCATE

2017 Pillsbury Vineyard Zinfandel

DRY CREEK VALLEY | SONOMA COUNTY

THE STORY

Paul Bernier is Sonoma's premier dry-farmer and proprietor of Pillsbury Vineyard. Quivira Vineyards is the exclusive producer of this 100% Zinfandel; 2017 is the debut vintage of our single-vineyard collaboration with Dry Creek Valley Legend and Dry-Farming Guru, Paul Bernier.

THE VINEYARD

Without receiving any water, the heritage Zinfandel clones reach deep in the earth to capture vibrant, lingering flavors. Picture old vine Zinfandel that is completely dry farmed; over 40 year old, heritage Zinfandel clones that are head-trained and spur pruned. The naked eye can spot oyster shells on the vineyard floor. Paul uses crushed oyster shells resurrected from ancient beds in San Francisco Bay to supplement the soils and strengthen the head-trained vines.

THE WINE

In glass, the saturated violet color seduces. The brambly flavors unique to Dry Creek Zinfandel are multi-dimensional. Black berry jam at entry leads to red fruit notes of cherry and plum; then, a distinct blueberry finish. Cigar box aromas from the mix of American and French Oak. Tannins are round and polished...providing a pleasing texture and mouthfeel.

FRUIT HANDLING

Fully destemmed with no pumping
3-5 day cold soak

Primary fermentation lasted 7-10 days with daily punchdowns of skins

Basket-pressed, drained by gravity

Natural malolactic fermentation occurred in barrel

COOPERAGE

Mix of 3-4 year air-dried French and American barrels; only medium toasted

Final 5 months of aging occurred in traditional French oak foudres, ranging in size from 600 to 900 gallons

22% new oak (17% French & 5% American)



100% Zinfandel 380 Cases 15.2% Alc SRP: \$48

