

# PEDRONCELLI

**2007**  
**Sangiovese**  
**Alto Vineyards**  
**Dry Creek Valley**  
**Sonoma County**

## **Alto Vineyard Sources**

*This vintage of the classic Italian varietal Sangiovese comes from Pedroncelli's steep hillside vineyards. They thrive along Canyon Road in the northeastern area of Dry Creek Valley.*

*The three estate vineyards are tucked away on hills north and west of the winery. The fruit from the trio is hand-picked and blended together at the time of harvest.*

## **Winemaking**

*We picked our Sangiovese on September 6. The grapes were crushed into stainless steel fermentors and the juice was cold fermented for the next three weeks. The cap was pumped over periodically to enhance the color, flavor and intensity in the wine. The wine was aged in American oak barrels for twelve months and developed additional smoothness and complexity through this process. We age our Sangiovese in seasoned barrels to allow the fruit aromas and flavors to shine through.*

## **Tasting Notes**

*Deep purple-red in color. Ripe berry, black plum, and warm spice aromas highlight our Sangiovese. This wine is full flavored and balanced, with cherry, berry, and black pepper spice on the palate. Medium-bodied, our Sangiovese is framed by good fruit, well-integrated tannins and a long, full flavored finish.*



Appellation: Dry Creek Valley  
Aging: 12 months, French and American Oak barrels  
Alcohol: 14.4%  
Acidity: .690g/100ml  
pH: 3.33

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*A Sonoma County Tradition Since 1927*