

PEDRONCELLI

A Sonoma County Tradition Since 1927

Mother Clone Vineyard Sources

Pedroncelli's historic Zinfandel vineyards are located on the hillsides surrounding the winery, on the ranch originally purchased by John Pedroncelli Sr. in 1927 and planted to Zinfandel since 1904. Our Zinfandel vines are head-pruned and hand picked. They were cloned from the original "Mother" vines...of which one quarter of an acre exist today and fruit from these 100-year-old vines is included in the blend. Along with the fruit from our estate vineyards, it has been a tradition to blend in the fruit from the Buchignani vineyard, another old vine (50 years old) vineyard.

Winemaking

Our grapes are hand-picked with scrupulous attention paid to harvesting the fruit at the optimum time in order to achieve the right balance of ripeness and acidity. From one of our cooler harvest seasons, the grapes were brought in the last two weeks of September and were fermented in temperature controlled stainless steel tanks. The cellar crew performed daily pumpovers—extracting color and flavor from the skins. Once fermented, the wine was aged in American oak barrels for 12 months. A touch of Petite Sirah adds additional color, structure, and tannin to our Zinfandel.

Tasting Notes

Our Mother Clone Zinfandel is full bodied and intense with classic Dry Creek Valley characteristics: aromas of ripe raspberry and warm spice with jammy fruit flavors framed by subtle black pepper. This is a concentrated wine that offers a great balance of fruit, spice and tannin combined with a long, lingering finish. Enjoy now or cellar for three to five years.

Technical Information:

Appellation: Dry Creek Valley, Sonoma County
Composition: 90% Zinfandel; 10% Petite Sirah
Aging: 12 months in of American Oak, 30% new oak
Alcohol: 14.8% pH: 3.71
Total Acidity: .585g/100ml

**2009
Zinfandel
Mother Clone
Dry Creek Valley
Sonoma County**



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