

PEDRONCELLI

2009

Dry Rosé of Zinfandel
Dry Creek Valley
Sonoma County

Source and History

In the early 1950s, John Pedroncelli created a rosé originally from a blend of grapes and called it Vin Rosé. In 1954, he created our Zinfandel Rosé and we have made one every year since. Grapes for our Dry Rosé of Zinfandel were harvested from the Pedroncelli estate vineyards along with fruit from one other grower. The area's well-drained rocky soils, hillsides, and excellent microclimate enable Zinfandel to develop generous fruit flavors. Because the grapes were picked at full maturity the last week of August, the natural varietal fruit flavor and color are evident in the finished wine.

Winemaking

Over the years, we have refined our approach when it comes to the style of our Dry Rosé. The accent on crisp acidity and true varietal character allows the fresh Zinfandel flavors to shine.

After ensuring that sufficient flavor and color had been extracted from the berries, free run juice was drawn from the tank after a 24 hour soak. The juice finished fermentation in temperature-controlled stainless steel tanks. The winemaker stops the fermentation before the wine is completely dry, leaving the residual sugar at .14%. Bright fruit flavors with a great acid balance leads to a crisp, clean finish.

Tasting Notes

Remarkable ruby-red color with aromas of just-picked strawberries. Red raspberry, currant and plum flavors are highlighted in this crisp, enjoyable wine. This potpourri of fruit, with time, will take on a jammy element but don't wait too long—Rosés are made to be consumed early. We particularly enjoy this wine with burgers, roast chicken or grilled salmon.



Appellation: Dry Creek Valley
Composition: 100% Zinfandel
Alcohol: 13.5%
Acidity: .600g/100ml
pH: 3.53
Residual Sugar: 0.14%

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A Sonoma County Tradition Since 1927