

# PEDRONCELLI

**2005**  
**"Four Grapes"**  
**Vintage Port**  
**Dry Creek Valley**  
**Sonoma County**

## **Vineyard source**

The grapes for this dessert wine came from Pedroncelli's estate vineyard in Dry Creek Valley. The four acre vineyard was established in 1995. The following Port varieties are included with an acre each: Tinta Madeira, Tinta Cao, Touriga Nacional, and Souzao. Each varietal matures at a slightly different rate but are picked at the same time. They are harvested as a field blend so that certain of the varieties contribute acid, color and flavor components. This is the sixteenth vintage produced at Pedroncelli.

## **Winemaking**

The ripened grapes are brought into the winery, destemmed and crushed. Yeast is added to start the fermentation; it continues for several days until we stop the fermentation by adding neutral grape spirits. The addition of spirits ceases the fermentation and leaves a small amount of residual sugar.

The young wine is then aged in seasoned American oak barrels. Aging for four years softens and matures the wine.

## **Tasting Notes**

Deep purple in color. Ripe berries, caramel and toffee aromas lead to a flavorful dessert wine with warm spice, raspberry and cream soda highlights. A very complex and rich dessert wine. Cellar note: Although ready to drink now, this port will benefit from aging for the next 10 years.



Appellation: Dry Creek Valley  
Aging: 48 months  
Alcohol: 19%  
Acidity: .555g/100ml  
pH: 3.74  
Residual sugar: 9.8%  
Bottled in 500ml glass.

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*A Sonoma County Tradition Since 1927*