

PEDRONCELLI

A Sonoma County Tradition Since 1927

Four Grapes Vintage Port

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 seventeenth 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 a small amount of residual sugar is left. The young wine is then aged in seasoned American oak barrels. Aging for three and a half years softens and matures the wine.

Tasting Notes

Ripe berries, rich 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.

Technical Information:

Appellation: Dry Creek Valley

Barrel Aging: 42 months

Alcohol: 19.0% ph: 3.74

Total acidity: .525g/100ml

Residual sugar: 8.3%

Bottled in 500ml glass.

**2006
Vintage Port
Four Grapes
Sonoma County**



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