

PEDRONCELLI

**Dry Creek Valley
2007 Cabernet Sauvignon
Selected Vineyard**

Since 1992, we have highlighted different vineyards and vineyard blends on our labels—Three Vineyards for our Dry Creek Valley Cabernet Sauvignon and Morris Fay Vineyard for our Alexander Valley Cabernet Sauvignon. In the forty years of growing this noble grape, the 2007 vintage is our third Estate Vineyard Cabernet Sauvignon to be produced. Our vineyards are assigned block numbers to identify them as they are picked, fermented, and aged. Block 007 refers to one of our vineyards located a mile west of the winery, on the eastern bench above Dry Creek.

Block 007

Of the 105 acres we have planted to vineyard, we grow a total of 18 acres of Cabernet Sauvignon. We first planted Cabernet Sauvignon in the early 1960s. Block 007 was replanted in 1992—on the Scott Henry trellis system which splits the cordon arms into a double tier with the upper arm usually bearing about 3 tons of grapes per acres while the lower arm bears about 2 tons per acre. This is for optimum ripeness. The vineyard land is well drained, right next to Canyon Creek where it is gravelly and ideal for growing Cabernet Sauvignon.

Winemaking

The fruit was harvested on September 26 in a year that brought a perfect balance of acid and sugars. We fermented the grapes in our small capacity tanks, giving better skin/juice ratio and getting better extraction of flavor and color. Following fermentation and pressing, the young wine was transferred to small French and American oak barrels to age for 18 months. The extra time in the barrel added complexity and smoothness to the wine.

Tasting notes

Deep maroon color in the glass. Aromas of ripe plum, black currant and toasty oak follow through on the palate. The concentrated flavors and great structure along with firm tannins framing the wine lead to a finish that is simply elegant. Obviously this wine has no connection to a world famous British Special Agent. It's simply the name of a vineyard block...Sauvignon, Cabernet Sauvignon.

**2007
Cabernet Sauvignon
Block 007, Estate
Dry Creek Valley
Sonoma County**



Composition: 100% Cabernet Sauvignon
Barrel Aging: 18 months in French and American oak barrels

Acidity: .675g/100ml

Alcohol: 14.6%

pH: 3.64

Total Production: 1000 cases

Pedroncelli Winery

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A Sonoma County Tradition Since 1927