

PEDRONCELLI

A Sonoma County Tradition Since 1927

Vineyard Sources

In honor of our Italian heritage we planted this classic Italian varietal in the 1990's, seeking to add some unique wines to our line. We named the three separate sites, which are located on our home ranch, "Alto Vineyards" for the steep hillsides where the vineyards thrive. In the last three vintages, the maturity of the vines as well as the quality of the fruit from these hilltop sections is at its peak.

Winemaking

Due to a warm harvest year, the terraced hillside vineyards were hand-picked during the first week of September and then crushed together creating a site-blend. The grapes were transferred to stainless steel tanks and cold fermented for 10 days. The cap was pumped over periodically to enhance the color, flavor and intensity in the wine. The wine was aged in neutral American oak barrels for seventeen months to develop additional smoothness and complexity. We age the wine in seasoned barrels so that the astringency sometimes associated with this grape will not overpower the balance.

Tasting Notes

Ripe berry, red plum, and a hint of cocoa highlight the aromas of our Sangiovese and it is full flavored and balanced, with cherry, berry, and warm spice on the palate. Medium-bodied, this wine is framed by good fruit, well-integrated tannins and a long, full flavored finish.

Technical Information:

Appellation: Dry Creek Valley, Estate Vineyards
Aging: 17 months in American Oak barrels
Alcohol: 14.5% pH: 3.38 Total acidity: .683g/100ml

2008
Sangiovese
Alto Vineyards
Dry Creek Valley
Sonoma County



Pedroncelli Winery 1220 Canyon Road Geyserville CA 95441 800-836-3894
service@pedroncelli.com www.pedroncelli.com