

PEDRONCELLI

**2008
Zinfandel
Mother Clone
Dry Creek Valley
Sonoma County**

Mother Clone Vineyard Sources

Pedroncelli's historic Zinfandel vineyards are located on the hillsides surrounding the winery, on the ranch originally purchased by Giovanni Pedroncelli in 1927 and planted to Zinfandel since 1904. Our Zinfandel vines are head-pruned and hand picked. They were cloned from the original "Mother" vines...of which one quarter of an acre exist today and fruit from these 100-year-old vines is included in the blend. Along with the fruit from our estate vineyards, it has been a tradition to blend in the fruit from the Buchignani vineyard, another old vine (50 years old) vineyard.

Winemaking

Our grapes are hand-picked with scrupulous attention paid to harvesting the fruit at the optimum time in order to achieve the right balance of ripeness and acidity. From one of our warmer harvest seasons, the grapes were brought in the first week of September and lots were fermented in stainless steel tanks. The cellar crew performed three pumpovers each day—this process extracts color and flavor from the skins. Following fermentation, the wine was aged in American and French oak barrels for 12 months. A dash of Petite Sirah adds a nice backbone of color and tannin to our Zinfandel.

Tasting Notes

Deep purple-red in color, our Mother Clone Zinfandel is full bodied and intense with classic Dry Creek Valley characteristics: aromas of ripe blackberry and spice, jammy fruit flavors framed with subtle black pepper. This is a concentrated wine that offers a great balance of fruit, spice and tannin combined with a long, lush finish. Enjoy now or cellar for three more years.



Composition: 95% Zinfandel,
5% Petite Sirah
Aging: 12 months in French
and American Oak
Alcohol: 15.7%
Acidity: .600g/100ml
pH: 3.75

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A Sonoma County Tradition Since 1927