

PEDRONCELLI

2008

Pinot Noir
Russian River Valley
Sonoma County

Russian River Valley Sources

The cooler climate for grape growing is influenced by the regular intrusion of cooling fog from the Pacific Ocean a few miles to the west. This natural air-conditioning allows the grapes to develop full flavor maturity over an extended growing season while retaining the all-important natural acidity.

The Frank Johnson Vineyard continues as a primary source of Pinot Noir spanning over 20 years. Fifty percent of the 2008 vintage is from their vineyard along with two other growers, all within a few miles of each other. Pinot Noir grown in the ideal conditions of the Russian River Valley combined with an amazing complexity of soil types and three vineyard sources create a wine that is greater than the sum of its parts.

Winemaking

The 2008 season ended with high temperatures and an early harvest, with fruit that had good ripeness and acidity. The grapes were picked the first week of September, de-stemmed and cold soaked for three days. Whole-berry fermentation took about two weeks in small stainless steel tanks. Pump-overs were performed three times per day for maximum color extraction. The round, full and polished texture of this wine comes not only from the high quality fruit but also judicious use of oak—the wine was aged for 8 months in small French oak barrels, with thirty percent new oak.

Tasting Notes

An elegant, medium bodied Pinot Noir. Aromas are highlighted by the essence of raspberries with clove and toasted oak accents. In the mouth this wine is soft and velvety with juicy cherry-berry flavors with just a hint of spiciness. The finish is nicely balanced with moderate tannins.



Appellation: Russian River Valley
Aging: 8 months, French Oak barrels
Alcohol: 14.2%
Acidity: .600g/100ml
pH: 3.62
Bottled: December 2009

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A Sonoma County Tradition Since 1927