

PEDRONCELLI

2009

Sauvignon Blanc
East Side Vineyards
Dry Creek Valley
Sonoma County

Vineyard Sources

Sauvignon Blanc grown in Dry Creek Valley has a reputation for creating a wine with distinct characteristics and is considered one of the appellation's hallmark wines. East Side refers to our estate vineyard planted along Dry Creek as well as one other grower just a few miles down the valley. The early harvest of 2009 brought in perfectly ripened fruit. The vineyard microclimate combines sun, soil and fog to retain ripe fruit and crisp flavor. Our open trellising system allows for maximum sun exposure. Add these components to the special care and attention from our vineyard crew and the resulting wine is a great reflection of terroir.

Winemaking

Our style has evolved over the years from aging in oak to no oak at all in recent vintages. The grapes were picked August 20-31, crushed, and gently pressed into temperature-controlled stainless steel tanks. The juice was cold-fermented at 55 degrees to retain delicate varietal nuances. We continue to create this Sauvignon Blanc without oak aging to capture freshness and showcase the luscious Dry Creek Valley fruit.

Tasting Notes

Aromatic with citrus and herbaceous notes. This wine is crisp, and offers many layers of flavor on the palate. Honeydew melon, grapefruit and tart apple flavors linger with a balanced acidity that adds a refreshing quality.



Appellation: Dry Creek Valley,
Composition: 100% Sauvignon Blanc
Barrel Aging: None
Alcohol: 13.3%
Acidity: .675g/100ml
pH: 3.29

Pedroncelli Winery

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A Sonoma County Tradition Since 1927