

PEDRONCELLI

A Sonoma County Tradition Since 1927

2010
Sauvignon Blanc
Eastside Vineyards
Dry Creek Valley
Sonoma County

East Side Vineyards

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. The cool harvest of 2010 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—the fruit that ripens in our vineyard is the great taste in the glass.

Winemaking

The grapes were picked over two days in the first week of September, crushed, and gently pressed into temperature-controlled stainless steel tanks. The juice was cold-fermented at 55 degrees to retain delicate varietal nuances. After a brief time in neutral storage, the wine is bottled a few months after harvest without oak aging or malo-lactic fermentation. We continue to create this Sauvignon Blanc to capture freshness and showcase the luscious Dry Creek Valley fruit.

Tasting Notes

This wine is clean and quite refreshing. Aromatic with lime and passion fruit notes. The flavors are layered with more citrus and rich fruit flavor; melon, pineapple and yellow plum linger with a balanced acidity that adds crispness to the lingering finish.

Technical Information

Appellation: Dry Creek Valley, Sonoma County

Barrel Aging: None

Alcohol: 13.6% pH: 3.28 Total Acidity: .690g/100ml



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