

PEDRONCELLI

A Sonoma County Tradition Since 1927

Vineyard Sources

We have been producing a Rosé since 1951 followed up with a Zinfandel Rosé in 1954 and we have made one every year since. Grapes for our Dry Rosé of Zinfandel were harvested from predominately the Pedroncelli estate along with fruit from one other vineyard. The area's well-drained rocky soils, hillsides, and excellent microclimate enable Zinfandel to develop generous fruit flavors. Because the grapes were picked at full maturity in mid-September, the natural varietal fruit flavors and characteristics are evident in the finished wine.

Winemaking

Over the years, we have refined our approach when it comes to the style of our Dry Rosé. The accent on crisp acidity and true varietal character allows the fresh Zinfandel flavors to shine. The cooler growing season gave the grapes lower sugars, bright acidity and higher concentration of aromas than in previous years.

After ensuring that sufficient flavor had been extracted from the berries, free run juice was drawn from the tanks after a 24 hour soak. The juice finishes fermentation in temperature controlled stainless steel tanks. In order to achieve its dry style, the winemaker stops the fermentation before the wine is completely dry, leaving the residual sugar level at .39%. A hint of sweetness to give full fruit flavor with a great acid balance and tart finish.

Tasting Notes

Clearly this rosé is a rosé in color, aroma and flavor. Sun-ripened strawberries and cream soda meet in the nose. Berry and red plum flavors are highlighted in this crisp, enjoyable wine. This potpourri of fruit, with time, will take on a jammy element but don't wait too long—rosés are made to be consumed early. We particularly enjoy this wine with burgers, roast chicken or grilled salmon.

Technical Information

Appellation: Dry Creek Valley
Alcohol: 13.7% pH: 3.43 Total Acidity: .615g/100ml
Residual Sugar: .39%

2010
Dry Rosé of Zinfandel
Dry Creek Valley
Sonoma County



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