

PEDRONCELLI

2006
Sangiovese
Alto Vineyards
Dry Creek Valley
Sonoma County

Vineyard Sources

This vintage of the classic Italian varietal Sangiovese comes from Pedroncelli's steep hillside vineyards. They thrive along Canyon Road in the northeastern area of Dry Creek Valley. These estate vineyards are tucked away on three separate hills north and west of the winery. The fruit from the three hilltop sections is hand-picked and blended together at the time of harvest.

Winemaking

Harvest of our Sangiovese took place October 2. The grapes were crushed into stainless steel fermentors and the juice was cold fermented for the next three weeks. The cap was pumped over periodically to enhance the color, flavor and intensity in the wine. The wine was aged in seasoned American oak barrels for twelve months and developed additional smoothness and complexity through this process. We age our Sangiovese in seasoned barrels to allow the fruit aromas and flavors to shine through.

Tasting Notes

Deep purple-red in color. Ripe berry, black plum, and warm spice aromas highlight our Sangiovese. This wine is full flavored and balanced, with cherry, berry, and black pepper spice on the palate. Medium-bodied, our Sangiovese is framed by good amount of fruit, well-integrated tannins and a long and full finish.



Appellation: Dry Creek Valley,
Estate Vineyards
Aging: 12 months in
American Oak barrels
Alcohol: 14.7%
pH: 3.48
Total acidity: .58g/100ml

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A Sonoma County Tradition Since 1927