

PEDRONCELLI

Vineyard Source

The grapes for this dessert wine came from Pedroncelli's estate vineyard in Dry Creek Valley. The four acre vineyard was established in 1995. The following Port varietals are included with an acre each:

Tinta Madeira, Tinta Cao, Touriga Nacional, and Souzao. Each varietal matures at a slightly different rate but are picked at the same time. They are harvested as a field blend so that certain of the varieties contribute acid, color and flavor components. This is the fifteenth vintage produced at Pedroncelli.

Winemaking

The ripened grapes are brought into the winery, destemmed and crushed. Yeast is added to start the fermentation; it continues for several days until we stop the fermentation by adding neutral grape spirits. The addition of spirits ceases the fermentation and leaves a small amount of residual sugar. The young wine is then aged in seasoned American oak barrels. Aging for three years softens and matures the wine. The wine was bottled in 500ml bottles.

Tasting Notes

Deep purple in color. Ripe berries, caramel and toffee aromas lead to a flavorful dessert wine with warm spice, raspberry and cream soda highlights. A very complex and rich dessert wine.

Cellar note: Although ready to drink now, our port will benefit from aging for the next 10 years.

2004
"Four Grapes"
Vintage Port
Dry Creek Valley



Barrel Aging: 36 Months
Acidity: .540g/100ml
Alcohol: 19%
pH: 3.83
Residual Sugar: 9.0%

Pedroncelli Winery

1220 Canyon Rd. Geyserville CA • 800-836-3894 • www.pedroncelli.com • service@pedroncelli.com

A Sonoma County Tradition Since 1927