

FAMILY OWNED SINCE 1927



# PEDRONCELLI



## VINEYARD

Grown in the heart of the renowned Dry Creek Valley in Sonoma County, these grapes are farmed on the Pedroncelli family estate. Situated on the bench above the valley floor, this vineyard gains its' personality from the soil and the location. Planted to Cabernet Franc in 1993, this block draws from three generations of grape growing experience. This experience is key to selecting the right varietal, for the right type of soils, right amount of sun and fog to ripen the grapes to full maturity. The vineyard is sustainably farmed, hand pruned and hand harvested.

## WINEMAKING

Cabernet Franc was harvested the second week of September. Lower yields from the previous vintage. The warm growing season concentrated flavors and tamed tannins. Crushed grapes go to fermentation tank to cold soak for 24 hours and then inoculated with selected yeast. Daily pump-overs, fermentation in stainless steel tanks with delestage regimes give the wine maximum phenolic extraction. Maceration/fermentation for about 7 days until almost dry then grapes to to press and finish fermentation in storage tanks. Transferred to French oak barrels for 13 months. 25% new French oak was used to harmonize the oak and wine. Through the added time in oak the tannins are softened and complex layers are added to the finished wine.

## TASTING NOTES

Fragrant tones of dark plum and berry mingle with warm spice. Flavors of cherry, black currant and a touch of vanillin oak complete the profile. The long finish is braced by bright fruit, fine acidity, and a solid core of medium tannins.

## TECHNICAL INFORMATION

### APPELLATION

Dry Creek Valley, Estate Vineyards

### BARREL AGING

13 months in new and seasoned French oak barrels

ALCOHOL 14.5%

pH 3.52

TOTAL ACIDITY .600g/100ml

CABERNET FRANC | BARREL SELECT  
v.2014 SONOMA COUNTY, DRY CREEK VALLEY

## PEDRONCELLI WINERY

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