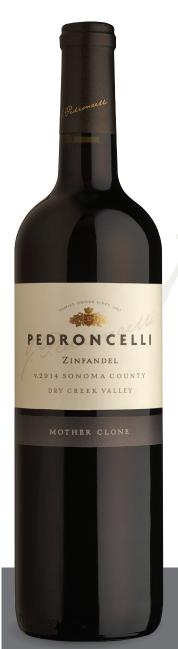


# PEDRONCELLI



## MOTHER CLONE VINEYARD SOURCES

Pedroncelli's historic Zinfandel vineyards are located on the hillsides surrounding the winery, on the ranch originally purchased by John Pedroncelli Sr. in 1927 and planted to Zinfandel since 1904. These vines are head-pruned and hand-picked, a second generation vineyard cloned from the original "Mother" vines which were replanted block by block beginning in the early 1980s. The fruit from the remaining 100-year-old vines, although a small part, is included. We source estate vineyards, our Home Ranch and Bushnell Vineyard, as well as the nearby old vine Buchignani Vineyard.

#### WINEMAKING

2014 was a warm growing season ripening the grapes to full maturity and resulted in good yields and quality. We harvested the vineyards the first week of September, a week earlier than the previous year. The vintage shows intense phenolics and mild acids resulting in a very structured wine with smooth texture. During fermentation, in temperature controlled stainless steel tanks, the cellar crew performed daily pumpovers—extracting color and flavor from the skins. The wine was aged in American oak barrels for 12 months. A touch of Petite Sirah (10%) adds depth of color and brings structure to the Zinfandel fruit.

### TASTING NOTES

Our Mother Clone is a classic Dry Creek Valley Zinfandel with aromas of black plum with a touch spice. Concentrated flavors of blackberry, black pepper and dark chocolate are framed by notes of smoky oak, cinnamon and vanilla. Well integrated flavors with smooth tannins and bright acidity are a hallmark of our style. Enjoy now or cellar for three to five years.

# Technical Information

APPELLATION
Dry Creek Valley,
Sonoma County

AGING 12 months in American Oak, 30% new oak

ALCOHOL 14.9%

pH 3.67

TOTAL ACIDITY .645g/100mg

ZINFANDEL | MOTHER CLONE v. 2014 SONOMA COUNTY, DRY CREEK VALLEY