

FAMILY OWNED SINCE 1927



# PEDRONCELLI



## VINEYARD SOURCES

Dry Creek Valley has a great pedigree for growing and developing great fruit characteristics as well as bright acidity in Sauvignon Blanc. We sourced three vineyards for this vintage: our estate vineyards as well as two neighboring vineyards on the east side of Dry Creek. Each vineyard's microclimate combines sun, soil and fog to retain ripe fruit and crisp flavor. Add these components to the special care and attention from the vineyard crew and the resulting wine is a wonderful reflection of terroir—wherein the sum is greater than the parts.

## WINEMAKING

Perfect growing conditions during the summer and drought conditions accelerated the ripening of the grapes and we began harvesting Sauvignon Blanc on August 20th. It brought excellent quality, high intensity of aromas and balanced acids in the fruit. Once crushed and gently pressed into temperature-controlled stainless steel tanks the juice was cold-fermented at 55 degrees to slow fermentation and to retain delicate varietal nuances. The wine is bottled a few months after harvest without oak aging or malo-lactic fermentation. We continue to create this Sauvignon Blanc to capture freshness and showcase the luscious Dry Creek Valley fruit.

## TASTING NOTES

Aromatic with a bouquet of passion fruit, peach, and grassy notes. The fresh flavors are layered with lemongrass, green apple, and honey. Our Sauvignon Blanc is tart-sweet and quite refreshing with well-integrated acidity. Please enjoy upon release or within a year or two as no aging is required.

## TECHNICAL INFORMATION

APPELLATION Dry Creek Valley

BARREL AGING None

ALCOHOL 13.4%

pH 3.19

TOTAL ACIDITY .608g/100mg

SAUVIGNON BLANC | EAST SIDE VINEYARDS  
v.2014 SONOMA COUNTY, DRY CREEK VALLEY

## PEDRONCELLI WINERY

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