

PEDRONCELLI





MOTHER CLONE

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. Our Zinfandel vines are head-pruned and hand-picked, a second generation vineyard cloned from the original "Mother" vines. The fruit from the remaining handful of 100-year-old vines, although a small part, is included. Along with the grapes from our estate vineyards, it has been a tradition to include two other old vine and heritage vineyards from nearby growers.

WINEMAKING

2013 was another ideal growing season with mild temperatures and opportune heat spikes to ripen the grapes to full maturity resulting in exceptional yields and quality. We harvested the vineyards during the middle two weeks of September. The resulting fruit had great color, flavor, and tannin development. 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 13 months. A touch of Petite Sirah (6%) adds depth of color and structure in our Zinfandel.

Tasting Notes

Our Mother Clone is a classic Dry Creek Valley Zinfandel with fragrant aromas of ripe berry and black plum with a touch of black pepper spice. Concentrated blackberry and fig flavors are framed by subtle toasted oak with a dusty-spicy finish. Well integrated flavors with round 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 13 months in American Oak, 30% new oak

ALCOHOL 14.9%

рН 3.74

TOTAL ACIDITY .565g/100mg

ZINFANDEL | MOTHER CLONE v.2018 SONOMA COUNTY, DRY CREEK VALLEY

PEDRONCELLI WINERY

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