

FAMILY OWNED SINCE 1927



PEDRONCELLI



BENCH VINEYARDS

The source for our Bench Vineyards Merlot comes from selected blocks off of our vineyard located along Dry Creek Road as well as one other grower a short distance from ours. Bench Vineyards, the name chosen for this wine, describes the natural terraces that flank Dry Creek Valley and rise gradually into the steep hills. Characterized by sloped topography and gravelly/rocky residual soils, the unique growing conditions combine to bring out the best in our Merlot.

WINEMAKER NOTES

Grapes were harvested the first week of September following the dry and warm growing season of 2013 which accelerated the ripeness of our Merlot by one week. The result is a flavor concentrated wine with soft tannins and excellent structure.

The grapes were crushed into temperature controlled stainless steel tanks and cold-soaked for 48 hours. Daily pumpovers during the fermentation gives a substantial increase in color, tannins and flavor. The young wine was transferred to small American oak barrels to age for 14 months in order to develop smoothness and complexity giving it a subtle backbone of oak components.

TASTING NOTES

Our Merlot shows aromas of ripe cherry, red plum and clove. On the palate there is bright berry as well as toasted oak and, in the background, some dried herb and cola notes. Medium bodied with ripe tannins which follow through to a lush, almost velvety finish.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley

BARREL AGING 14 months in American Oak

ALCOHOL 14.2%

pH 3.61

TOTAL ACIDITY .575g/100mg

MERLOT | BENCH VINEYARDS
v.2013 SONOMA COUNTY, DRY CREEK VALLEY

PEDRONCELLI WINERY

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