

# PEDRONCELLI



### FAMILY VINEYARD SOURCES

This richly flavored grape, long known for its intense characteristics, has been grown side by side with Zinfandel in Dry Creek Valley for over 100 years. Petite Sirah has been planted on our vineyard since the early 1900s and used in our Zinfandel production as a key part of the blend. The "Family Vineyard" connection is with Carol Bushnell who is a third generation Pedroncelli; her vineyard has been a source of fruit since the 1940s. John blended this wine with half the fruit from estate vineyards and half from the Bushnell vineyard.

#### WINEMAKING

Harvested the first week of October, after a great growing season with consistent moderate temperatures, the even ripening achieved great acidity, a high concentration of aromas and varietal flavors. The fruit was crushed into stainless steel tanks where frequent pumping-over of the juice during fermentation allowed the young wine a substantial increase in flavor. The wine was aged for twelve months in American oak barrels, one third new oak balanced with seasoned barrels.

#### TASTING NOTES

Deep purple in the glass. Our Petite Sirah offers rich aromas of ripe berry, black pepper and dark chocolate. It shows very deep and complex flavors of plum, blueberry and mocha highlighted by a warm spice finish. Full bodied, there is nothing 'petite' about this wine, and it is framed by ripe tannins and a long finish. It has the structure to age well over many years. Decant if desired.

## Technical Information

APPELLATION Dry Creek Valley

BARREL AGING 12 months in American Oak

ALCOHOL 14.4%

pH 3.64

TOTAL ACIDITY .600g/100mg

Petite Sirah | family vineyards v. 2012 Sonoma County, dry creek valley