

PEDRONCELLI



VINEYARD SOURCES

This grape is known as the backbone grape of Chianti. In honor of our heritage we planted this classic Italian varietal 20 years ago seeking to add some unique wines to our line. We named the three separate sites, which are located on our home ranch, "Alto Vineyards" for the steep hillsides where the vineyards thrive. In the last few vintages, the maturity of the vines as well as the quality of the fruit from these hilltop sections is at their peak.

WINEMAKING

The 2012 vintage included a textbook perfect growing season as well as harvest. The conditions allowed slow ripening which led to enhanced flavors, bright acidity and well-integrated tannins. The vineyard blocks were hand-picked the final week of September. The fruit from the three sections was crushed together creating a site-blend and transferred to stainless steel tanks where the juice was cold fermented for 10 days. The cap was pumped over periodically to enhance the color, flavor and intensity in the wine.

The wine was aged in neutral American oak barrels for twelve months and developed additional smoothness and complexity through this process. We age the wine in seasoned barrels for less astringency which is associated with this grape and in turn will not overpower the balance in the finished wine.

TASTING NOTES

Ripe plum and bing cherry along with a hint of violets highlight the aroma of our Sangiovese. Cherry and red plum flavors predominate with a touch of bright acidity defining the mouthfeel. The finish is framed by full flavor, soft tannins and medium body, making this a great choice for pairing with meals.

Technical Information

APPELLATION Dry Creek Valley, Estate Vineyards

BARREL AGING 12 months in American Oak

ALCOHOL 14.1%

pH 3.43

TOTAL ACIDITY .690g/100mg

SANGIOVESE | ALTO VINEYARDS v. 2012 SONOMA COUNTY, DRY CREEK VALLEY