

FAMILY OWNED SINCE 1927



PEDRONCELLI



BENCH VINEYARDS

The source for our Merlot comes from three blocks off of our estate vineyard located along Dry Creek Road from vineyard planted over 5 years beginning in 1990. 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

An early growing season and harvest due drought conditions. Merlot was harvested the last week of August, about two weeks earlier than in non-drought years. The vintage shows intense phenolics and mild acids resulting in a very structured wine with smooth texture. 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 flavor and color. The young wine was transferred to small American oak barrels to age for 11 months in order to develop smoothness and complexity, giving the wine a subtle backbone of oak components.

TASTING NOTES

Aromas are enticing with hints of strawberry and baking spices. Flavors of black cherry, plum, and black pepper are showcased along with cinnamon notes and, in the background, a touch of vanilla and toasty oak. Medium bodied with round tannins follow through to a velvety finish. A beautifully balanced wine.

TECHNICAL INFORMATION

APELLATION

Dry Creek Valley, Sonoma County

BARRELAGING 11 months in American Oak, 30% new

ALCOHOL 14.1%

pH 3.66

TOTAL ACIDITY .670g/100mg

MERLOT | BENCH VINEYARDS
v.2015 SONOMA COUNTY, DRY CREEK VALLEY

PEDRONCELLI WINERY

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