



# PEDRONCELLI



## VINEYARD SOURCE

The grapes for this dessert wine came from Pedroncelli's estate vineyard in Dry Creek Valley. The four acre vineyard was established in 1995. The following Port varietals are planted with an acre each: Tinta Madeira, Tinta Cao, Touriga Nacional, and Souzao. Each varietal matures at a slightly different rate but are picked at the same time. They are harvested as a field blend and each contributes acid, color and flavor components. This is our twenty third vintage.

## WINEMAKING

It was an ideal growing season with mild temperatures and opportune heat spikes to get the grapes to full maturity. Yields and fruit quality were exceptional. Harvested the second week of October, the blocks are picked together and brought into the winery, destemmed and crushed. Yeast is added to start the fermentation; it continues for several days until the fermentation is stopped by adding neutral grape spirits. The addition of spirits (also known as fortification) ceases the fermentation and just the right amount of residual sugar is left. The young wine is then aged in seasoned American oak barrels for 4 years during which the wine softens and matures adding oak notes and complexity.

## TASTING NOTES

Ripe blackberry and warm baking spice aromas lead to a delicious dessert wine with dense, rich toffee and sweet plum flavors. A complex Port, well-balanced between the sugar and alcohol with a lingering finish. Cellar note: Although ready to drink now, this port will benefit from aging for the next 10 years.

## TECHNICAL INFORMATION

APPELLATION Dry Creek Valley

AGING 4 years in seasoned oak barrels

ALCOHOL 19.0%

pH 4.01

TOTAL ACIDITY .525g/100mg

RESIDUAL SUGAR 9.4%

BOTTLED IN 500ml GLASS

VINTAGE PORT | FOUR GRAPES  
v.2012 SONOMA COUNTY, DRY CREEK VALLEY

## PEDRONCELLI WINERY

800-836-3894 | 1220 CANYON Road, GEYSERVILLE, CA 95441 | [WWW.PEDRONCELLI.COM](http://WWW.PEDRONCELLI.COM)