

FAMILY OWNED SINCE 1927



PEDRONCELLI



As part of our 90th Anniversary celebration we have a limited run of our 2015 Mother Clone Zinfandel featuring a “retro” label. The 2015 vintage marks the 50th anniversary of vintage dating at Pedroncelli. This label was used on the 1965 Zinfandel. Note the “Sonoma County” designation—some 50 years before the initiative to mark ALL wines with grapes grown in Sonoma County. Enjoy a walk through our label history and here’s to 50 more vintages!

MOTHER CLONE VINEYARD SOURCES

Pedroncelli’s historic Zinfandel vineyards are located on the hillsides surrounding the winery, on the ranch originally purchased by John Pedroncelli Sr. in 1927 and planted to Zinfandel since 1904. These vines are head-pruned and hand-picked, a second generation vineyard cloned from the original “Mother” vines which were replanted block by block beginning in the early 1980s. The fruit from the remaining over 100-year-old vines, although a small part, is included.

The 2015 vintage began with a very dry growing season which accelerated ripening. Zinfandel from the different blocks that make the Mother Clone blend was harvested between the last week of August and the first week of September, two weeks earlier than in a normal year. Ripe aromas and flavors, a very dense and concentrated wine from the drought period.

IN THE CELLAR

Crushed grapes are sent to a fermentation tank to cold soak for 24-48 hours and then inoculated with selected yeast. Daily pump-overs, fermentation in stainless steel tanks with delestage regimes for maximum phenolic extraction. Fermentation took 10 days until dry then the new wine is pressed and sent to storage tanks. Barreled down for twelve months of aging in American oak barrels in January. The addition of Petite Sirah (12%) adds depth of color and brings structure to the Zinfandel fruit.

TASTING NOTES

Our Mother Clone is a classic Dry Creek Valley Zinfandel with aromas of red and black berries with a touch of warm baking spices. The concentrated flavors of raspberry and blackberry combine with vanilla, toasty oak, pepper and a dash of nutmeg. The spicy-berry dynamic so typical of Dry Creek Zin combines smooth tannins and bright acidity which are a hallmark of our style. Enjoy now or cellar for three to five years.

TECHNICAL INFORMATION

APELLATION

Dry Creek Valley,
Sonoma County

AGING 12 months in
American Oak, 30% new oak

ALCOHOL 14.9%

pH 3.83

TOTAL ACIDITY .650g/100mg

ZINFANDEL | MOTHER CLONE
v.2015 SONOMA COUNTY, DRY CREEK VALLEY

PEDRONCELLI WINERY

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