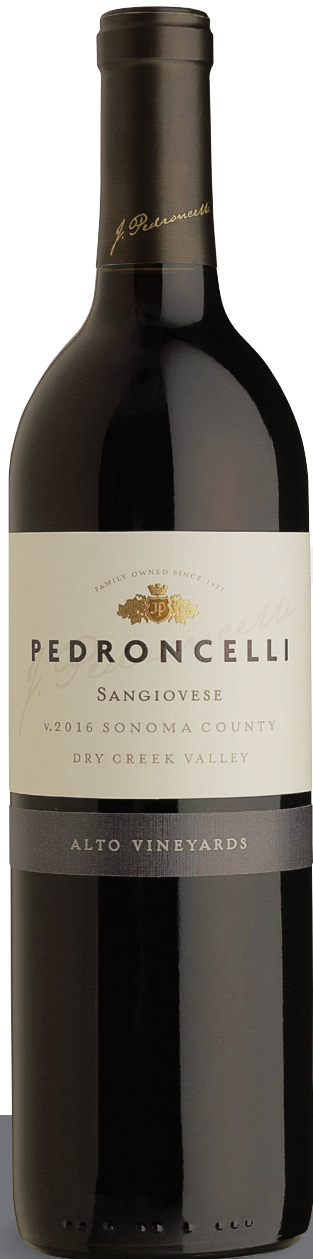


FAMILY OWNED SINCE 1927



PEDRONCELLI



VINEYARD SOURCES

This varietal is known as the backbone grape of Chianti. In honor of our heritage we planted this classic Italian varietal more than 20 years ago while 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 even and very good growing season came from a winter and spring that provided the right amount of rain. Slow ripening over the summer helped the tannins to soften and the aromas and flavors to excel. The vintage created very complex wines. The fruit was harvested September 10th and the hillside vineyards were hand-picked.

The three blocks were crushed together creating a site-blend and transferred to stainless steel tanks where the juice was first cold soaked for 24 hours and then fermented for 7 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 seventeen months and developed additional smoothness and complexity through this process.

TASTING NOTES

Aromas of cherry and spice highlight our Sangiovese. More tart cherry, spicy pepper and plum notes blend with a touch of vanilla and soft oak in the background. The finish is framed by bright acidity, medium body and mild tannins, making this a great food wine.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley, Estate Vineyards

BARRELAGING 17 months in American Oak

ALCOHOL 14.5%

pH 3.50

TOTAL ACIDITY .650g/100ml

SANGIOVESE | ALTO VINEYARDS
v.2016 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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