

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

2016 gave us very good growing season conditions. There was enough rain during spring followed by an even summer with cool weather towards the end which extended the growing season. This brought in fully mature grapes that were harvested over the second week of September. All of these worked to bring the right ripeness ratio along with balanced acids and tannins.

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 12 months in order to develop smoothness and complexity, giving the wine a subtle backbone of oak components.

## TASTING NOTES

Aromas are rich and enticing with hints of strawberry, sage and baking spices. Flavors of red cherry, plum and notes of freshly ground black pepper are showcased along with touch of vanilla and toasty oak. Medium bodied with rounded tannins follow through to a spiced finish. A beautifully balanced wine.

## TECHNICAL INFORMATION

### APPELLATION

Dry Creek Valley, Sonoma County

**BARRELAGING** 12 months in American Oak, 30% new

**ALCOHOL** 14.2%

pH 3.75

**TOTAL ACIDITY** .600g/100mg

MERLOT | BENCH VINEYARDS  
v.2016 SONOMA COUNTY, DRY CREEK VALLEY



## PEDRONCELLI WINERY

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