

FAMILY OWNED SINCE 1927



# 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 varieties 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 fourth vintage.

## WINEMAKING

The 2013 season had ideal growing conditions with warm days and cool nights that allowed the port grapes to reach full ripeness with balanced acids. The result is a rich, complex and well balanced wine. Harvested September 26 the fruit is brought to the winery, destemmed and crushed. Fermentation takes 7 days and 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 neutral American oak barrels for 3 years during which the wine softens and matures adding oak notes and complexity.

## TASTING NOTES

Aromas of blackberry, caramel and cinnamon lead to flavors of ripe berry, caramel, and dark chocolate with dense warm spice and rich toffee. A delicious and complex Port, well-balanced between the sugar and alcohol, with a lingering, spicy 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 3 years in neutral oak barrels

ALCOHOL 19.0%

pH 3.74

TOTAL ACIDITY .525g/100mg

RESIDUAL SUGAR 7.7%

BOTTLED IN 500ml GLASS

VINTAGE PORT | FOUR GRAPES  
v.2013 SONOMA COUNTY, DRY CREEK VALLEY



**PEDRONCELLI WINERY**

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