

FAMILY OWNED SINCE 1927



PEDRONCELLI



A LONG TRADITION OF ROSÉ

When it comes to appreciating this style of wine we have it down to an art. We have been producing rosé since 1954 and have more than 60 vintages under our belt. We look for a style that captures the essence of fruit and is crisp and a touch spicy. The grapes for our Rosé were harvested from the Pedroncelli home ranch. The site's well-drained rocky soils, hillsides and excellent microclimate enable zinfandel to develop generous fruit flavors.

WINEMAKING

The year brought mild temperatures and a longer growing season with optimal results in the grapes. The vineyard blocks chosen for our Rosé were picked on the 5th of September to preserve acidity, obtain lower sugars and highlight varietal flavors. The result is excellent quality with an intensity of aromas and acidity.

Once destemmed and pressed, the juice is transferred to temperature controlled stainless steel tanks for a slow fermentation. The fruitiness of the zinfandel grape lends rounded and balanced flavor in the wine. Bottled a few months after harvest, the wine captures the freshness of the vintage.

TASTING NOTES

Pale pink in color with bright aromas of cherry and rose petals. Flavors feature strawberry and cherry up front with a hint of white pepper spice. Refreshing, clean and crisp with a touch of spiciness on the finish. Our Rosé is made to be enjoyed upon release.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley

BARREL AGING None

ALCOHOL 13.5%

pH 3.37

TOTAL ACIDITY .660g/100ml

ROSÉ | SIGNATURE SELECTION
v.2018 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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