

PEDRONCELLI

1220 CANYON ROAD • GEYSERVILLE • CA 95441 • (707) 857-3531 • (800) 836-3894 • FAX: (707) 857-3812

2000 ALTO VINEYARDS SANGIOVESE SPECIAL VINEYARD SELECTION DRY CREEK VALLEY SONOMA COUNTY

VINEYARD SOURCES

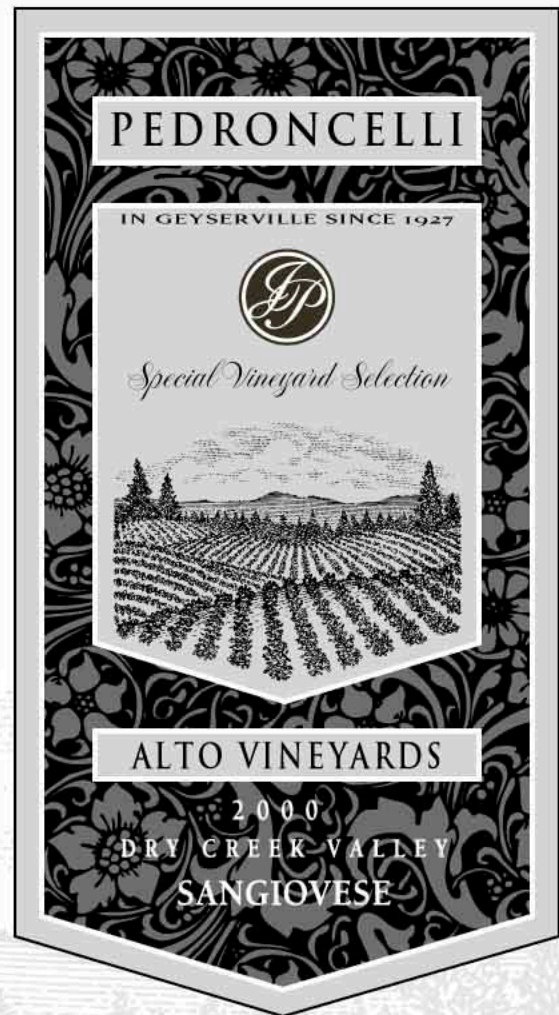
Our fifth vintage of the classic Italian varietal Sangiovese comes from Pedroncelli's Estate vineyard and George Browkow's vineyard located two hillsides west from our own. These vineyards thrive along Canyon Road up on the north-eastern hillsides of Dry Creek Valley. They are tucked away on four separate areas north and west of the winery. The fruit is blended together at the time of harvest.

WINEMAKING

With experience and a distinctive style in mind, John Pedroncelli knows where to best plant this unique varietal and then harvest the fruit at optimum ripeness. The grapes were crushed into stainless steel fermentors and fermented for 6 days. The cap was pumped over periodically to enhance the color, flavor and intensity in the wine. The Sangiovese was aged in American oak barrels for twelve months and developed additional smoothness and complexity through this process. One thing we do differently with this wine is to age it in older barrels (one- to five-years-old) to allow the delicate and subtle fruit flavors to shine through.

TECHNICAL INFORMATION

Appellation: Dry Creek Valley
Aging: Twelve months in American Oak
Composition: 90% Sangiovese; 10% Merlot
Alcohol: 13.9% pH: 3.45
Total acidity: .62g/100ml
Bottling date: October 2002
Production: 2100 cases



WINEMAKER'S TASTING NOTES

Very aromatic and fruity nose. Wild cherry, red raspberry. The wine opens to a small amount of toastiness, laced with caramel undertones. Full mouth with slight chalky but full tannins. A wonderful example of California-style Sangiovese.

Mandy McCord

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