

# PEDRONCELLI

2001

DRY CREEK VALLEY

VINTAGE PORT

FOUR GRAPES

ALC. 19.0% BY VOL., 500 ML

PRODUCED AND BOTTLED BY  
J. PEDRONCELLI WINERY  
GEYSERVILLE  
SONOMA COUNTY  
CALIFORNIA

## TASTING NOTES

Pretty purple color with slight brick-toned edge. Aromas of dried fig, toffee and soy. Very fruity in the mouth – grapey, raspberry and cream soda. Hints of mocha, chocolate and vanilla spice round out the flavors. Very complex and rich. This port will gain nuances into 2025 and should be enjoyed with great reward. The 1990 Port (recently tasted) is showing some fine tawny like characteristics and holding its fruit wonderfully.

## 2001 "FOUR GRAPES" DRY CREEK VALLEY VINTAGE PORT

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 varietals are included with an acre each: Tinta Madeira, Tinta Cao, Touriga, and Souzao. Each varietal ripens at a slightly different rate but are picked at the same time. They are picked as a field blend so that certain of the varieties contribute acid, color and flavor components. This is the twelfth vintage produced at Pedroncelli.

## WINEMAKING

The ripened grapes are brought into the winery, destemmed and crushed. Yeast is added to start the fermentation; fermentation continues until there is about 8-9% residual sugar. The wine is pressed off of the grape skins and fortified with neutral grape spirits to achieve a final alcohol of about 19%. The addition of spirits ceases the fermentation. The young wine is then aged in well-seasoned American oak barrels. Aging for over two years softens and matures the wine. Bottling in 500ml glass was completed on June 2004.

## TECHNICAL INFORMATION:

Appellation:	Dry Creek Valley
Barrel Aging:	27 months
Alcohol:	19.2%
pH:	3.71
Total Acidity:	0.522g/100ml
Residual Sugar:	9.8%
Production:	1733 cases of 500ml bottles