

# PEDRONCELLI

2002

DRY CREEK VALLEY

VINTAGE PORT

FOUR GRAPES

ALC. 19.6% BY VOL., 500 ML

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

## TASTING NOTES

Deep purple in color. Aromas of ripe berries, caramel and toffee. Very flavorful on the palate—grapey, raspberry and cream soda. Rich jammy flavors are highlighted by mocha and vanilla spice. A very complex and rich dessert wine. This port will gain nuances into 2025 and will be enjoyed with great reward. The 1990 Port (recently tasted) is showing some fine tawny-like characteristics and holding its flavor wonderfully.

## 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 included with an acre each: Tinta Madeira, Tinta Cao, Touriga, and Souzao. Each varietal matures at a slightly different rate but are picked at the same time. They are harvested as a field blend so that certain of the varieties contribute acid, color and flavor components. This is the thirteenth 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% residual sugar. The wine is pressed off of the grape skins and fortified with neutral grape spirits to achieve a final alcohol of around 19%. The addition of spirits ceases the fermentation. The young wine is then aged in well-seasoned American oak barrels. Aging for four years softens and matures the wine. Bottling in 500ml bottles was completed in November 2006.

## TECHNICAL INFORMATION:

Appellation: Dry Creek Valley  
Barrel Aging: 48 months  
Alcohol: 19.6%  
pH: 3.75  
Total acidity: 0.50g/100ml  
Residual Sugar: 7.5%  
Bottled: November 2006  
Production: 950 cases