

PEDRONCELLI

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2002 EAST SIDE VINEYARDS SAUVIGNON BLANC DRY CREEK VALLEY VINEYARD SOURCES

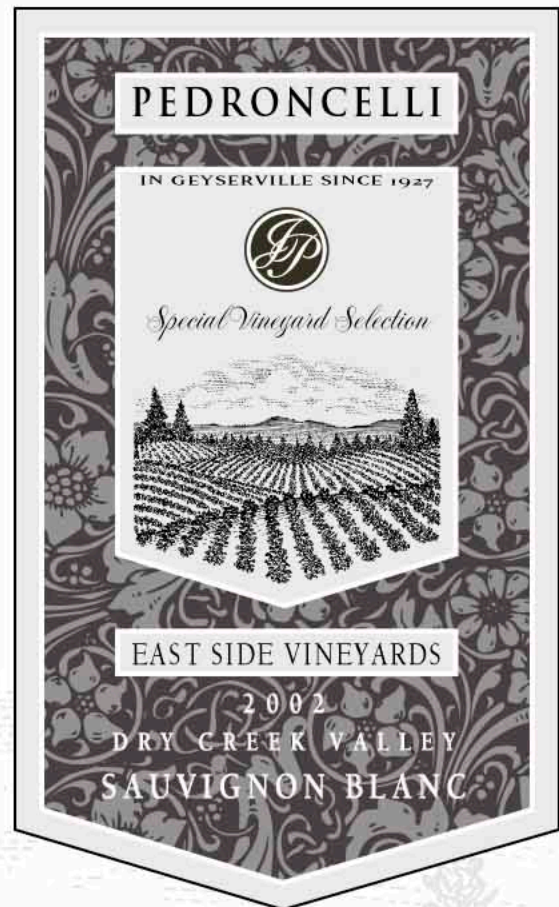
Sauvignon Blanc grown in Dry Creek Valley is known for creating a wine with distinct characteristics and is considered one of the appellation's hallmark wines. East Side refers to vineyards planted along Dry Creek. The vines on the eastern side of the valley receive early morning sun and, with coastal fog influence during the growing season, these elements combine to retain ripe fruit and crisp flavor. This wine was definitely made in the vineyard! Our open trellising system allows for maximum sun on the grapes. Add these components to the special care and attention from vineyard manager Lance Blakeley and the resulting wine is near perfect.

WINEMAKING

Pedroncelli has been producing Sauvignon Blanc since 1981. Grapes from each vineyard were crushed and gently pressed into temperature-controlled stainless steel tanks. The juice lots were cold-fermented at 55 degrees to retain delicate varietal nuances and the decision to bottle without oak aging was made. The wine style focuses on showcasing the luscious Dry Creek Valley fruit.

TECHNICAL INFORMATION

Appellation: Dry Creek Valley, Sonoma County
Composition: 100 per cent Sauvignon Blanc
Barrel Aging: None
Alcohol: 13.6%
pH: 3.19
Total Acidity: 0.578g/100ml
Bottled: February 2003
Production: 3611 cases



WINEMAKER'S TASTING NOTES

True-to-varietal Dry Creek Valley Sauvignon Blanc. This wine was truly made in the vineyard, no oak, no malolactic fermentation. Cold fermented slowly to retain all the delicate fruit nuances that the varietal can offer. Grapefruit and lemongrass notes in the nose—in the mouth this wine is tart yet offers a full mouthfeel. Flavors of lemon, grapefruit and melon linger on the palate. Just a hint of grassiness to add balance.

Mandy McCord

Mandy McCord
Assistant Winemaker