

PEDRONCELLI

2003
DRY CREEK VALLEY
VINTAGE PORT
FOUR GRAPES

PRODUCED & BOTTLED BY PEDRONCELLI WINERY
GEYSERVILLE, SONOMA COUNTY, CALIFORNIA
ALC., 19.6% BY VOL. 500ML

TASTING NOTES

Deep purple in color. Ripe berries, caramel and toffee aromas lead to a flavorful dessert wine with spicy clove, raspberry and cream soda highlights. A very complex and rich dessert wine. This port will gain nuances over the years 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 fourteenth vintage produced at Pedroncelli.

WINEMAKING

The ripened grapes are brought into the winery, destemmed and crushed. Yeast is added to start the fermentation; it continues for several days until we stop the fermentation by adding neutral grape spirits. The addition of spirits ceases the fermentation and leaves a small amount of residual sugar. The young wine is then aged in seasoned American oak barrels. Aging for three years softens and matures the wine. The wine was bottled in 500ml bottles.

TECHNICAL INFORMATION:

Appellation:	Dry Creek Valley
Barrel Aging:	36 months
Alcohol:	19.6%
pH:	3.77
Total acidity:	0.555g/100ml
Residual Sugar:	4.2%
Bottled:	November 2006
Production:	950 cases