



## TASTING NOTES

This wine was made in the vineyard! Brilliant straw in color with grapefruit, fresh cut hay and lemongrass notes in the nose. On the palate, this wine is tart and offers a full mouthfeel.

Flavors of lemon, and ruby grapefruit linger on the palate with just a hint of grassiness to add balance.

## 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 our vineyards planted along Dry Creek. The harvest of 2004 was the earliest on record and brought in perfectly ripened fruit. The vineyard microclimate combines sun, soil and fog to retain ripe fruit and crisp flavor. Our open trellising system allows for maximum sun exposure. 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. We continue to create this Sauvignon Blanc without oak aging to capture freshness and showcase the luscious Dry Creek Valley fruit.

## TECHNICAL NOTES:

Appellation: Dry Creek Valley, Sonoma County  
Composition: 100% Sauvignon Blanc  
Barrel aging: None  
Alcohol: 13.9%  
pH: 3.35  
Total acidity: 0.630g/100ml  
Bottled: March 2005  
Production: 2,875 cases