

PEDRONCELLI

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2004 ZINFANDEL ROSÉ SONOMA COUNTY VINTAGE SELECTION

50TH VINTAGE OF ZINFANDEL ROSÉ

In the early 1950s, John Pedroncelli created a rosé originally from a blend of grapes and called it Vin Rosé. In 1954, he created our Zinfandel Rosé and we have had a Zin Rosé (as we call it) every year since. Grapes for our Zin Rosé were harvested from the Pedroncelli estate vineyards along with fruit from three other growers. The area's well-drained rocky soils and excellent microclimate enable Zinfandel to develop generous fruit flavors. Because the grapes were picked at full maturity, the natural varietal fruit flavor and color are evident in the finished wine.

WINEMAKING

Over the years, the approach has been refined when it comes to the style of our Zin Rosé. The accent on crisp acidity and true varietal character is just enough to let the fresh Zinfandel flavors shine.

After ensuring that sufficient flavor and color had been extracted from the berries, free run juice was drawn from the tanks after a 24 hour soak. The fermenting juice is finished like a white wine, in temperature controlled stainless steel tanks. In order to achieve its' off-dry style, the winemaker stops the fermentation before the wine is completely dry, leaving the residual sugar level at .70%—just enough sweetness to give a full, fruity flavor with a great acid balance to give a crisp and tart finish.

TECHNICAL INFORMATION

Appellation: Sonoma County

Alcohol: 13.7%

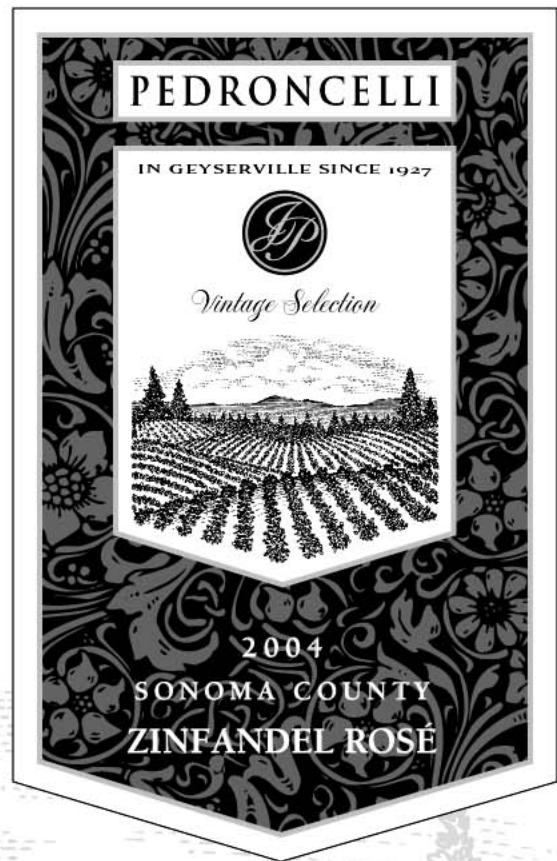
pH: 3.33

Residual Sugar: 0.69%

Bottled: February 2005

Total Acidity: 0.630g/100ml

Production: 2,166 cases



TASTING NOTES

Sunset red in color with the aroma of freshly picked strawberries.

Ripe raspberry, green apple and peach blossom flavors are highlighted in this crisp, enjoyable wine.

This potpourri of fruit, with time, will take on a jammy element but don't wait too long –

Rosés are made to be consumed early.

We particularly enjoy this wine with fresh oysters, burgers, chicken dishes or grilled salmon.

A 50th Vintage Note:

Years ago, Jim Pedroncelli was at a tasting during a hot summer day and created a "Zin Cooler" by adding sparkling mineral water – give it a try!