

PEDRONCELLI

Estate Vineyards

Rhone varietals have been planted in the Dry Creek Valley for more than 30 years beginning with the most well known: Syrah. John Pedroncelli and vineyard manager Lance Blakeley planted 2 acres in 1998 and the varietal has done quite well, thriving in its own micro-climate of hillside and rocky soil on our home ranch vineyard.

Winegrowing

We harvested just over 4 ton of fruit on September 28 that had an average brix of 25 degrees. The ripeness really allowed the concentrated Syrah fruit to come through matched with excellent sugar and acid levels. The grapes were transferred to a temperature controlled stainless steel tank following fermentation, the wine was racked and transferred to barrels. The wine was aged for 23 months in new French and seasoned American oak barrels. Blending the wine with a small percentage of our Cabernet Franc heightened the fruit aspect and blends seamlessly with our Syrah.

Tasting Notes

“Deep purple-red in the glass. Rich aromas of berry, violets and toasted oak frame the wine. Concentrated flavors of blackberry, plum and warm spice highlight this Syrah with well balanced tannins providing structure. Expect this wine to take on complexities for the next

5-7 years or enjoy now.”

**2005
Syrah
Estate Vineyards
Dry Creek Valley**



Composition: 86% Syrah
14% Cabernet Franc
Aging: 23 months French and
American Oak
Acidity: .630g/100ml
Alcohol: 14.5%
pH: 3.58

Pedroncelli Winery

1220 Canyon Rd. Geyserville CA • 800-836-3894 • www.pedroncelli.com • service@pedroncelli.com

A Sonoma County Tradition Since 1927