



TASTING NOTES

Deep garnet red in color, our Mother Clone Zinfandel is full-bodied with many classic Dry Creek Valley characteristics: aromas of ripe blackberry and spice, jammy fruit flavors framed with subtle black pepper. This is a concentrated wine that offers a great balance of fruit, spice and tannin combined with a long, lush finish. Enjoy now or cellar for three more years.

MOTHER CLONE VINEYARD SOURCES

Pedroncelli's historic Zinfandel vineyards are located on the hillsides surrounding the winery, on the ranch originally purchased by John Pedroncelli Sr. in 1927 and planted to Zinfandel since 1904. Our Zinfandel vines are head-pruned and hand-picked. They were cloned

from the original "Mother" vines...of which one quarter of an acre exists today and fruit from these 100-year-old vines is included in the blend. Along with the fruit from our estate vineyards, it has been a tradition to blend in the fruit from the Buchignani vineyard, another old vine (40-50 years old) vineyard.

WINEMAKING

Our Zinfandel style is to showcase Dry Creek Valley's personality of fruit and spice. Our grapes are hand-picked with scrupulous attention paid to harvesting the fruit at the optimum time, without over-ripening the fruit. The grapes were picked the second week of September and lots were fermented separately in stainless steel tanks. The cellar crew performs three pumpovers per day—this process adds softness and extracts color and flavor from the skins. Following fermentation, the wine was aged in American oak barrels for 12 months.

TECHNICAL NOTES

Appellation: Dry Creek Valley, Sonoma County
Composition: 93% Zinfandel, 7% Petite Sirah
Barrel Aging: 12 months in American oak barrels
Alcohol: 14.9%
pH: 3.57
Total acidity: .600g/100ml
Bottled: May, 2007