

# PEDRONCELLI

DRY CREEK VALLEY  
SAUVIGNON BLANC

EAST SIDE VINEYARDS

2006



ALC. 13.8% BY VOL.

*Sonoma County*

## EAST SIDE VINEYARDS

Sauvignon Blanc grown in Dry Creek Valley has a reputation 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 2006 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 our vineyard crew and the resulting wine is a great reflection of terroir.

## WINEMAKING

Pedroncelli has been producing Sauvignon Blanc since 1981. Our style has evolved over the years from aging in oak to no oak at all in recent vintages. The grapes were crushed and gently pressed into temperature-controlled stainless steel tanks. The juice was 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
Harvested:	last part of August 2006
Barrel Aging:	None
Alcohol:	13.8%
pH:	3.24
Total Acidity:	.56g/100ml
Bottled:	March 2007
Production:	3000 cases

## TASTING NOTES

Aromatic with grapefruit, fresh cut hay and honey notes. In the mouth, this wine is crisp, and offers a full-flavored mouthfeel. Honeydew melon, apple and citrus flavors linger on the palate with balanced acidity to add a refreshing quality.