

PEDRONCELLI

SONOMA COUNTY
ZINFANDEL ROSÉ
DRY CREEK VALLEY

2006



ALC. 13.7% BY VOL.

Sonoma County

TASTING NOTES

Pretty ruby-red color with aromas of strawberry and rose petal. Black cherry, vanilla and nectarine 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 burgers, roast chicken or grilled salmon.

DRY CREEK VALLEY

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 every year since. Grapes for our Zinfandel Rosé were harvested from the

Pedroncelli estate vineyards along with fruit from one other grower. The area's well-drained rocky soils, hillsides, 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, we have refined our approach when it comes to the style of our Zin Rosé. The accent on crisp acidity and true varietal character allows the fresh Zinfandel flavors to 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 .80%—just enough sweetness to have full fruit flavor with a great acid balance to give a crisp and tart finish.

TECHNICAL NOTES:

Appellation: Dry Creek Valley
Alcohol: 13.7%
pH: 3.48
Total Acidity: .66g/100ml
Residual Sugar: .79%
Bottled: March 2007
Production: 3,000 cases