

PEDRONCELLI

Dry Rosé of Zinfandel Story

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 one every year since. Grapes for our Dry Rosé of Zinfandel were harvested from the Pedroncelli estate vineyards along with fruit from the Bushnell Vineyard, a long-standing source of Zinfandel for us. 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 last week of August, the natural varietal fruit flavor and color are evident in the finished wine.

Winemaker's Notes

Once the grapes are crushed, they are de-stemmed and sent on to a fermentation tank. Free run juice is drawn from the tanks following a 24 hour cold soak, after ensuring that sufficient flavor and color has been extracted from the berries. The juice finishes fermentation in separate temperature controlled stainless steel tanks where the new wine is chilled, waiting until early spring to be bottled. The brilliant color and bright flavors are the result of having refined our approach when it comes to the style of our Dry Rosé. The accent on crisp acidity and true varietal character allows the Zinfandel fruit to shine.

Tasting Notes

Remarkable ruby-red color with aromas of just-picked strawberries. Red raspberry, vanilla and peach 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.

2008

Dry Rosé of Zinfandel
Dry Creek Valley



Composition:	100% Zinfandel
Harvest	October 2008
Total Acidity:	.635g/100ml
Alcohol:	13.9%
pH:	3.58
Residual Sugar	.24%

Pedroncelli Winery

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A Sonoma County Tradition Since 1927