

PEDRONCELLI



VINEYARD SOURCES

Dry Creek Valley has a great pedigree for growing and developing great fruit characteristics as well as bright acidity in Sauvignon Blanc. We sourced two vineyards for this vintage: our estate vineyards as well as Kay Wood's. Each vineyard's microclimate combines sun, soil and fog to retain ripe fruit and crisp flavor. Add these components to the special care and attention from the vineyard crew and the resulting wine is a wonderful reflection of terroir—wherein the sum is greater than the parts.

VINTAGE & WINEMAKING NOTES

Spring rain and perfect growing conditions during summer paced the ripening of the grapes with a normal start to harvest on August 30. Excellent quality, high intensity of aromas and bright acid developed a Sauvignon Blanc showcasing varietal aromatics that shine in this vintage.

Once the grapes are destemmed and pressed the juice goes to stainless steel fermenting tanks to cold soak for 24/48 hours. Inoculated with selected yeast and slow fermentation at about 58F in stainless steel tanks completes the process. We keep the temperature controlled during fermentation in order to maintain varietal flavors. The wine is bottled a few months after harvest without oak aging or malo-lactic fermentation. We continue to create this Sauvignon Blanc to capture freshness and showcase the luscious Dry Creek Valley fruit.

TASTING NOTES

Brightly aromatic with citrus, tropical fruit and fresh grass notes and is very varietally correct-true to the Sauvignon Blanc grape. The clean and fresh flavors are layered with pineapple, lime, and green apple notes. Our Sauvignon Blanc is quite refreshing and crisp with a lingering tangy finish. Please enjoy upon release or within a year or two as no aging is required.

Technical Information

COMPOSITION 100% Sauvignon Blanc

APPELLATION Dry Creek Valley

BARREL AGING None

ALCOHOL 13.5%

pH 3.27

TOTAL ACIDITY .675g/100ml

Sauvignon Blanc | east side vineyards v.2018 sonoma county, dry creek valley

