

FAMILY OWNED SINCE 1927



PEDRONCELLI



BENCH VINEYARDS

The source for our Merlot comes from three vineyard blocks off of our estate vineyard located along Dry Creek Road from vineyard planted over 5 years beginning in 1990. Bench Vineyards, the name chosen for this wine, describes the natural terraces that flank Dry Creek Valley and rise gradually into the steep hills. Characterized by sloped topography and gravelly/rocky residual soils, the unique growing conditions combine to bring out the best in our Merlot.

WINEMAKER NOTES

2017 brought mild temperatures and a long and beneficial growing season. This brought the start of harvest picking dates back to normal and the fruit was picked the second week of September. This vintage of our Merlot shows mild acids, tannins and high concentration of aromas and flavors.

The grapes were crushed into temperature controlled stainless steel tanks and cold soaked for 48 hours. Daily pumpovers during the fermentation gives a substantial increase in flavor and color. The young wine was transferred to small American oak barrels to age for ten months in order to develop smoothness and complexity, giving the wine a subtle backbone of oak components with a judicial use of new oak.

TASTING NOTES

Aromas are rich and enticing with hints of berry, black tea and baking spices. Flavors of red plum, raspberry and notes of black pepper are showcased along with touch of vanilla and toasty oak. Medium bodied with rounded tannins follow through to a spicy and lingering finish. A beautifully balanced wine.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley, Sonoma County

BARRELAGING 10 months in American Oak, 30% new

ALCOHOL 14.5%

pH 3.70

TOTAL ACIDITY .590g/100ml

MERLOT | BENCH VINEYARDS
v.2017 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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