

FAMILY OWNED SINCE 1927



PEDRONCELLI



COURAGE

The confidence to act in accordance with one's beliefs—for four generations. And it takes courage to be a farmer. Deciding where, how and what to plant in order to bring in the best quality grapes; taking on the challenges Mother Nature sends our way; the labor intensive practices to get the best out of the vine; picking at the perfect moment—all of this requires meticulous attention and courage.

FALONI VINEYARD

Dave and Dena Faloni are the neighbors behind Courage Zinfandel, a three-generation grape growing family located two miles west of the winery. While most Zinfandel in the valley is head-pruned Dave has trained his vines on a trellis. He knows every quirk of the soil and every vine on their 24 acres having farmed it all of his life.

THE WINE

The harvest of 2017 began with good growing season conditions that brought with it more than enough rain during spring to give the vines the push they needed for good production. The warm summer bumped aromatics and flavors. With intense heat over Labor Day weekend the harvest was accelerated and the fruit was picked on September 4 resulting in concentrated sugars and phenols.

After destemming, the grapes are cold soaked for 2 days in a temperature controlled stainless steel tank. Daily pumping over the cap (grape skins at the top of the tank) extracts deeper color and makes a fuller bodied wine. The young wine is pressed and sent to storage tanks until barreled down for aging in American oak barrels for eighteen months. This mellows the wine with additional time in oak and gives a deeper complexity as well.

TASTING NOTES

Dark ruby in the glass followed by aromas of ripe blackberry, cherry, and clove. Full bodied with lush red berry, vanilla, mocha notes with a deep spice bramble flavor. Bright acidity and velvety tannins highlight this Dry Creek Valley Zinfandel. The long slightly smoky finish is highlighted by the peppery finish.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley, Sonoma County

COMPOSITION 100% Zinfandel

BARREL AGING 18 months in American Oak, 30% New Oak

ALCOHOL 16.0%

pH 3.60

TOTAL ACIDITY .608g/100ml

ZINFANDEL | COURAGE
v.2017 FALONI VINEYARD, DRY CREEK VALLEY



PEDRONCELLI WINERY

707-857-3531 | 1220 CANYON ROAD, GEYSERVILLE, CA 95441 | WWW.PEDRONCELLI.COM