

FAMILY OWNED SINCE 1927



PEDRONCELLI



ESTATE VINEYARD

Grown in the heart of the renowned Dry Creek Valley in Sonoma County, these grapes are farmed on the Pedroncelli estate. Situated on the bench above the valley floor, this vineyard gains its personality from the soil and the location's microclimate. Cabernet Franc was planted in 1993 to compliment the Three Vineyards Cabernet Sauvignon. We make this small lot wine so this varietal can shine on its own. The vineyard is sustainably farmed, hand pruned and hand harvested.

WINEMAKING

The year began with plenty of rain giving the vines much needed water. A warm summer bumped the aromatics and flavors while the fruit developed. Intense heat over Labor Day weekend accelerated picking dates for all vineyards and the Cabernet Franc was harvested on September 15. The vintage created concentrated sugars and phenols. The crushed grapes were transferred to the fermentation tank to cold soak for 24 hours and then inoculated with selected yeast. Daily pump-overs give the wine maximum phenolic extraction. Transferred to French oak barrels for 17 months with 30% new oak. Combined with the additional time in oak the tannins are softened and complex layers are developed in the finished wine.

TASTING NOTES

There's a fragrant bouquet of cherry, mint, dried herbs and black pepper spice followed by flavors of red cherry, spicy oak, cinnamon and a touch of nutmeg all coming together nicely. The lasting finish is spicy and framed by medium tannins with toasty oak notes.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley, Estate Vineyards

BARREL AGING
17 months new (30%)
and seasoned French oak barrels

ALCOHOL 14.2%

pH 3.60

TOTAL ACIDITY .585g/100ml

CABERNET FRANC | BARREL SELECT
v.2017 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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