

PEDRONCELLI



MOTHER CLONE VINEYARD SOURCES

Pedroncelli's historic Zinfandel vineyards are located on the hillsides surrounding the winery. They are located on the ranch originally purchased by John Pedroncelli Sr. in 1927 and planted to Zinfandel since 1904. The vines are head-pruned and hand-picked, a second generation vineyard cloned from the original "Mother" vines. The individual blocks were replanted in the early 1980s. The fruit from the remaining 110-year-old vines, although a small part, is included. We also source from Bushnell and Faloni, both longtime Zinfandel vineyards.

WINEMAKING

Zinfandel from the 2018 vintage was harvested the third week of September. A solid winter of rain gave the vineyards a great start. Summer was cooler with no prolonged heat. These cooler temperatures slowed the ripening of the grapes giving them great development and an even growing season. With an uneventful harvest, Zinfandel shows ripe flavors, bright acidity and wonderful aromatics.

At the crushpad, destemmed grapes are transferred to a fermentation tank to cold soak for 48 hours and then is inoculated with selected yeast. Daily pump-overs and fermentation in temperature controlled stainless steel tanks with delestage regimes are done for maximum phenolic extraction. Pressing follows and the new wine is transferred to storage tanks until barreled down. Twelve months of aging in American oak barrels develops additional complexity. The addition of Petite Sirah (10%) adds depth of color and brings structure to the blend.

TASTING NOTES

Our Mother Clone is a classic 'Dry Creek' Zinfandel with aromas of ripe raspberries, blackberries and a touch of warm baking spices. This Zin is plump. Jammy berry flavors combine with a touch of black pepper spice, notes of vanilla and toasty oak. The spice-berry dynamic so typical of Dry Creek Zin combines round tannins and a long, toasty oak and spicy finish which are a hallmark of our style. Enjoy now or cellar for three to five years.

Technical Information

APPELLATION
Dry Creek Valley,
Sonoma County

AGING 12 months in American Oak, 30% new oak

ALCOHOL 14.8%

pH 3.57

TOTAL ACIDITY .573g/100ml

ZINFANDEL | MOTHER CLONE v. 2018 SONOMA COUNTY, DRY CREEK VALLEY

