

FAMILY OWNED SINCE 1927



# PEDRONCELLI



## A LONG TRADITION OF ROSÉ

When it comes to appreciating this style of wine we have it down to an art. We have been producing rosé since 1954 and have more than 60 vintages under our belt. We look for a style that captures the essence of fruit and is crisp and a touch spicy. The grapes for our Rosé were harvested from the Bushnell Vineyard, a longtime family source. The site's well-drained rocky soils, hillsides and excellent microclimate enable zinfandel to develop generous fruit flavors.

## WINEMAKING

A wet growing season with late May rains slowed the growth cycle and gave the vineyards the much needed water for an abundant crop. Perfect weather conditions during the harvest season brought warm days and cool nights which developed more aromatics and flavors than previous vintages. Zinfandel grapes were picked in mid-September to preserve the acidity, bring in lower sugars and heightened varietal flavors.

Once destemmed and pressed, the 100% free run juice is transferred to temperature controlled stainless steel tanks for a slow fermentation at 58 degrees F. The fruitiness of the zinfandel grape lends rounded and balanced flavor in the wine. Bottled a few months after harvest, the wine captures the freshness of the vintage.

## TASTING NOTES

Pale pink in color and light bodied, the fresh aromas of strawberries and rose petals are followed by flavors of red fruits (strawberry and cherry) with a touch of warm baking spices. Crisp acidity delivers a clean and refreshing finish. Our Rosé is made to be enjoyed upon release.

## TECHNICAL INFORMATION

APPELLATION Dry Creek Valley

BARREL AGING None

ALCOHOL 13.5%

pH 3.30

TOTAL ACIDITY .574g/100ml

**ROSÉ | SIGNATURE SELECTION**  
v.2019 SONOMA COUNTY, DRY CREEK VALLEY



**PEDRONCELLI WINERY**

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