

FAMILY OWNED SINCE 1927



# PEDRONCELLI



## VINEYARD SOURCES

This varietal is known as the pillar grape of Chianti. In honor of our heritage we planted this classic Italian varietal nearly 30 years ago while seeking to add some unique wines to our line. We named the three separate sites, which are located on our home ranch, "Alto Vineyards" for the steep hillsides where the vineyards thrive. In the last few vintages, the maturity of the vines as well as the quality of the fruit from these hilltop sections is at their peak.

## WINEMAKING

In 2018, beginning with the growing season, the vintage could not have been an easier one. Plenty of rain provided the vines with all they needed followed by a very mild to cool summer which evenly ripened the grapes and gave them the hang time every winemaker dreams of for great quality in the wine. Our Sangiovese shows rich fruit, great acidity and soft tannins as a result.

The three blocks were crushed together creating a site-blend and transferred to stainless steel tanks where the juice was first cold soaked for 24 hours and then fermented for 7 days. The cap was pumped over periodically to enhance the color, flavor and intensity in the wine. The wine was aged in neutral American oak barrels for ten months and developed additional smoothness and complexity through this process.

## TASTING NOTES

Aromas of red cherry and warm spice highlight our Sangiovese. Layers of ripe berry, spicy pepper and black plum notes blend with a touch of vanilla and nutmeg in the background. The finish is spicy, framed by bright acidity and soft tannins, making this a great food companion.

## TECHNICAL INFORMATION

APPELLATION Dry Creek Valley, Estate Vineyards

BARRELAGING 10 months in American Oak

ALCOHOL 14.7%

pH 3.37

TOTAL ACIDITY .660g/100ml

SANGIOVESE | ALTO VINEYARDS  
v.2018 SONOMA COUNTY, DRY CREEK VALLEY



**PEDRONCELLI WINERY**

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