

FAMILY OWNED SINCE 1927



PEDRONCELLI



SONOMA CLASSICO: THE STANDARD BY WHICH ALL OTHERS ARE MEASURED

Definition of a classic: judged over a period of time to be of the highest quality and an outstanding example.

Sonoma County's classic roots are in those early blends ranging from "Burgundy", "Claret" and "Mountain Red" to today's high-end "Red Wine Blends". These wines have been a regular part of Sonoma County's heritage. Sonoma Classico is the next step in the evolution of these blends. The classic style invites you to gather round the table as it becomes part of the meal not the centerpiece. It is the sharing of this wine with family and friends that defines it as a standard.

THE VINEYARD & CELLAR

Small lots were chosen in order to bring site specific qualities into focus within the blend; fresh black pepper and berry aspects combined with the herbaceous and plum characteristics reflects these varieties as grown in Dry Creek Valley. The grapes were harvested, depending on varietal, over the month of September following a wet spring and perfect growing conditions during the summer. Excellent quality and high intensity of aromas and bright acids are a result.

Barrel aging took place over 14 months in new and seasoned American oak barrels with 25% new oak. Working toward an approachable style, the time in oak softens the wine and adds complex layers to the finished product. The oak influence is nuanced and a supporting player because of the judicious use of new oak blended with neutral barrels.

TASTING NOTES

From the fruit forward aromas to the lingering flavors, Sonoma Classico brings the characteristics of each varietal into focus: Blackberries, cherries, and red plum along with warm baking spice and hints of toasted oak. A medium bodied blend, there is an underlying structure of tannin bringing balance along with oak notes and a spicy finish.

TECHNICAL INFORMATION

COMPOSITION A proprietary blend of Sangiovese, Zinfandel, Merlot, and Petite Sirah

APPELLATION Dry Creek Valley, Sonoma County

AGING 14 months in American Oak barrels, 25% new

ALCOHOL 14.7%

pH 3.59

TOTAL ACIDITY .615g/100ml

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



PEDRONCELLI WINERY

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