

## PEDRONCELLI





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

A very good growing season and cooler night temperatures during harvest allowed the grapes to mature at slower pace, accumulating flavors and retaining acidity. Depending on variety the fruit was picked over the month of September. Small lots were chosen in order to bring site specific qualities into focus within the blend.

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 blends the characteristics of each grape seamlessly: jammy blackberry and red plum along with warm baking spice and hints of violet and vanilla. A medium bodied blend, there is an underlying structure of smooth tannins bringing balance along with toasted oak notes and a peppery finish.

## TECHNICAL INFORMATION

COMPOSITION A proprietary blend of Merlot, Syrah, Sangiovese, and Zinfandel

APPELLATION Dry Creek & Alexander Valley, Sonoma County

AGING 14 months in American Oak barrels, 25% new

ALCOHOL 14.8%

**рН** 3.61

TOTAL ACIDITY .570g/100ml



Sonoma Classico | barrel select v.2018 sonoma county, dry creek valley

