

FAMILY OWNED SINCE 1927



PEDRONCELLI



SINGLE VINEYARD—BLOCK 007

Our vineyards are assigned block numbers to identify them as they are planted. Block 007 refers to one portion of our vineyard located a mile west of the winery, on the eastern bench above Dry Creek and has caught the attention of our winemaking team because it consistently produces fruit of singular quality.

We farm 31 acres of Cabernet Sauvignon on our estate and were the first to plant the king of red wine grapes in Dry Creek Valley circa 1965. Block 007 was established in 1992 on the Scott Henry trellis system which splits the cordon arms into a double tier. This is for optimum production and ripeness. The soil is well drained and located next to Canyon Creek where it is gravelly and ideal for growing Cabernet Sauvignon.

WINEMAKING

Plenty of rain and an even handed growing season were the hallmarks of the 2018 harvest. The even and slow ripening of the grapes afforded the all-important hang time for great development in the fruit. With this slow maturity it rounded the tannins and elevated flavors and aromas. The block was picked on October 8. The juice and berries are cold soaked for 48 hours and then inoculated with the Bordeaux yeast strain. Fermentation in our small capacity temperature controlled stainless steel tank gave optimal skin/juice ratio and better extraction of flavor and color. The young wine was transferred to small American oak barrels to age for eighteen months with 40% new oak.

TASTING NOTES

Enticing aromas of toasty oak, dried herbs, blackberry and plum notes are typical of this vineyard's personality. Berry flavors combine with spicy black pepper and a touch of vanilla. A long earthy finish framed by toasted oak and lasting fruit is simply elegant. Good acidity and firm tannins lead to great aging potential. Obviously this wine has no connection to a world famous British Special Agent. It's simply the name of a vineyard block...007, Block 007.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley,
Sonoma County

COMPOSITION

100% Estate Cabernet Sauvignon

BARREL AGING

18 months in American oak
barrels, 40% new

ALCOHOL 14.5%

pH 3.65

TOTAL ACIDITY .600g/100ml

CABERNET SAUVIGNON | BLOCK 007
v.2018 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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