

FAMILY OWNED SINCE 1927



# PEDRONCELLI



## VINEYARD SOURCE

The grapes for this dessert wine came from Pedroncelli's estate vineyard in Dry Creek Valley. The four acre vineyard was established in 1995. The following Portuguese varieties are planted: Tinta Madeira, Tinta Cao, Touriga Nacional, and Souzao. They are harvested as a field blend and each contributes acid, color and flavor components. This is our twenty fifth vintage.

## WINEMAKING

The 2014 season began early as the drought shaped the year. The following warm days and cool nights allowed the port grapes to reach full ripeness with balanced acids. The result is a rich wine with a high concentration of aromas and flavors. Harvested in mid-September the fruit was brought to the winery, destemmed and crushed. Fermentation takes 7 days and is stopped by adding neutral grape spirits. The addition of spirits (also known as fortification) stops fermentation, leaving just the right amount of residual sugar. The young wine is then aged in neutral American oak barrels over 3 years during which the wine softens and matures adding oak notes and complexity.

## TASTING NOTES

Aromas of blackberry, toffee and cinnamon lead to deep flavors of ripe berry, caramel, and dark chocolate. A delicious and complex Port, well-balanced between the sugar and alcohol, with a rich and spicy finish. Cellar note: Although ready to drink now, this port will benefit from aging for the next 10 years.

## TECHNICAL INFORMATION

APPELLATION Dry Creek Valley

### COMPOSITION

100% Port Grapes:

30% Tinta Madera

30% Tinta Cao

20% Souzao

20% Touriga Nacional

AGING 5 years in neutral oak barrels

ALCOHOL 19.0%

pH 3.63

TOTAL ACIDITY .555g/100ml

RESIDUAL SUGAR 9.7%

VINTAGE PORT | FOUR GRAPES  
v.2014 SONOMA COUNTY, DRY CREEK VALLEY



## PEDRONCELLI WINERY

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