

FAMILY OWNED SINCE 1927



PEDRONCELLI



ESTATE VINEYARD

Grown in the heart of the renowned Dry Creek Valley in Sonoma County, these grapes are farmed on the Pedroncelli estate. Situated on the bench above the valley floor, this vineyard gains its' personality from the soil and the location's microclimate. Cabernet Franc was planted in 1993 to complement the Three Vineyards Cabernet Sauvignon Bordeaux blend. We make this small lot wine so this varietal can shine on its' own. The vineyard is sustainably farmed, hand pruned and hand harvested.

VINTAGE NOTES & WINEMAKING

The year began with plenty of rain giving the vines much needed water. Summer was cooler with no prolonged heat. The cooler temperatures slowed the ripening of the grapes while providing great development during season. The resulting wine has a greater level of rounded tannins, flavors and aromas. The crushed grapes were transferred to the fermentation tank to cold soak for 24 hours and then inoculated with selected yeast. Daily pump-overs give the wine maximum phenolic extraction. Transferred to French oak barrels for 15 months with 30% new oak. Combined with the additional time in oak the tannins are softened and complex layers are developed in the finished wine.

TASTING NOTES

There's a fragrant bouquet of red cherry, dried herbs and black pepper spice followed by flavors of red fruits, spicy oak notes, cinnamon and a touch of nutmeg all coming together nicely. The rounded tannins frame the zesty finish and is accented by toasted oak notes.

TECHNICAL INFORMATION

APELLATION Dry Creek Valley, Estate Vineyards

BARREL AGING
15 months new (30%)
and seasoned French oak barrels

ALCOHOL 14.2%

pH 3.60

TOTAL ACIDITY .570g/100ml

CABERNET FRANC | BARREL SELECT
v.2018 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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