

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-sixth vintage.

WINEMAKING

The 2015 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 on September 16, the fruit was brought to the winery, destemmed and co-fermented. Fermentation took 5 days and, with the addition of spirits (also known as fortification), stopped fermenting and left the right amount of residual sugar for great balance. The young wine is then aged in neutral American oak barrels for 5 years during which the wine softens and matures adding depth and complexity.

TASTING NOTES

Aromas of ripe berry, caramel and cinnamon lead to deep flavors of blackberry, warm spices, and dark chocolate. A full, rich and complex Port, well-balanced 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 19.5%

pH 3.70

TOTAL ACIDITY .540g/100ml

RESIDUAL SUGAR 9.7%

VINTAGE PORT | FOUR GRAPES
v.2015 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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