

PEDRONCELLI



'FAMILY' VINEYARD SOURCES

This richly flavored grape, long known for its intense characteristics, has been grown side by side with Zinfandel in Dry Creek Valley for over 100 years. Petite Sirah has been planted on our home ranch since the early 1900s and used in our Zinfandel production as a key part of the blend. The 'family' connection is with Carol Bushnell who is part of the third generation. Her vineyard has been a source of fruit since the 1940s. The resulting blend contains a combination of fruit from Estate and Bushnell vineyards.

WINEMAKING

The growing season kicked off a bit late due to heavy rains received over the winter. The season had slow maturity with mild spring and summer framing the rest of the time. During the harvest season we had the typical warm days and cool nights which developed more aromatics and flavors than previous vintages.

The fruit was crushed into stainless steel tanks where frequent pumping-over of the juice during fermentation allowed the young wine a substantial increase in extraction of color and flavor. The wine was aged for seventeen months in small American oak barrels, with 30% new oak.

TASTING NOTES

There is nothing 'petite' about it. Our full bodied and full flavored Petite Sirah is very aromatic with blueberry, black plum and freshly ground black pepper notes. On the palate you'll find black cherry, deep blueberry and hints of vanilla. Sturdily structured with firm tannins, peppery spice and a long rich finish. It has the stuffing to age well over 10 additional years.

Technical Information

APPELLATION

Dry Creek Valley, Sonoma County

BARREL AGING 17 months in American oak

ALCOHOL 14.3%

pH 3.60

TOTAL ACIDITY .630g/100ml

Petite Sirah | family vineyards v.2019 sonoma county, dry creek valley

