Mother Clone Vineyard Sources
The Pedroncelli house is founded on Zinfandel. It was the first grape planted in the early 1900s, it was the first wine Giovanni made after Prohibition ended and it was also the first varietal we labeled under our name in 1947. Using the budwood from the mother vineyard to clone a second generation carries our vineyard story forward, echoing the generations of our family. The fruit from three generations of these “mother” vines are part of the blend as well as fruit from the Bushnell and Giovannoni vineyards.

Winemaking
It was a good growing season with a warm summer and few heat spikes in September. Grapes for the Mother Clone Zinfandel come mostly from the home ranch on the hillsides of Dry Creek. The grapes were picked the second week of September based on maturity and acidity levels. A high concentration of phenols and aromatics in this vintage.

At the crushpad, destemmed grapes are transferred to a fermentation tank to cold soak for 48 hours and then is inoculated with selected yeast. Daily pump-overs and fermentation in temperature controlled stainless steel tanks with delestage regimes are done for maximum phenolic extraction. Pressing follows and the new wine is transferred to storage tanks until barreled down. Twelve months of aging in American oak barrels develops additional complexity. The addition of Petite Sirah (9%) adds depth of color and brings structure to the wine.

Tasting Notes
Our Mother Clone is a classic ‘Dry Creek’ Zinfandel with aromas of ripe red berries with a touches of cinnamon, vanilla and white pepper spice. Red cherry flavors combine with vanilla, licorice and warm baking spices. The berry-spice combination, so typical of Dry Creek Zin, includes a touch of pepper with the rounded finish which are a hallmark of our style. Enjoy now or cellar for three to five years.

Technical Information
APPELLATION
Dry Creek Valley, Sonoma County
AGING 12 months in American Oak, 30% new oak
ALCOHOL 15.9%

pH 3.81
TOTAL ACIDITY .570g/100ml