

FAMILY OWNED SINCE 1927



# PEDRONCELLI

— 1927 CELEBRATING 2017 —  
**90**  
YEARS



## RUSSIAN RIVER VALLEY SOURCES

The fruit for our Pinot Noir comes from two vineyards: Harrich and Brooks which are located in the northern area of the Russian River Valley. Pinot Noir grown in the cool climate of the Russian River Valley in Sonoma County is regularly influenced by the coastal influence. This natural nighttime air-conditioning allows the grapes to develop full flavor maturity over an extended growing season while retaining the all-important acidity.

A great start to the growing season was followed by a warm summer which gave the vines plenty of heat and even ripening, accelerating maturation. The fruit was picked on September 2. The result is a very aromatic and fruit forward Pinot Noir with balanced acidity.

## WINEMAKING

Destemmed and crushed grapes go to temperature controlled fermenter for 5 days of cold soaking at ~50F (pre-fermentation) with a daily pump over for extraction of color, aromatics and tannins. After that period fermentation starts. Fermenting at temperature ~75F to better extract the aromatics of Pinot, during this time a regime of three pump overs a day is used to achieve the right extraction, until dry. Then pressed and sent to storage tanks and later moved to barrels for aging for 8 months.

## TASTING NOTES

Aromas of rose petals, pomegranate and a touch of nutmeg in the nose. A light body frames the flavors of cherry, plum and vanilla with a touch of minerality and balanced acidity. A round smooth finish with lingering fruit flavors is offset by smooth tannins. An elegant Pinot Noir.

## TECHNICAL INFORMATION

**APPELLATION**  
Russian River Valley

**BARREL AGING**  
8 months in French Oak barrels, 25% new

**ALCOHOL** 14.2%

**pH** 3.83

**TOTAL ACIDITY** .585g/100ml

**PINOT NOIR | SIGNATURE SELECTION**  
v.2021 SONOMA COUNTY, RUSSIAN RIVER VALLEY



## PEDRONCELLI WINERY

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