

FAMILY OWNED SINCE 1927



PEDRONCELLI



BENCH VINEYARDS

The source for our Merlot comes from three vineyard blocks off our estate vineyard located along Dry Creek Road from vineyard planted over 5 years beginning in 1990. Bench Vineyards, the name chosen for this wine, describes the natural benches that flank Dry Creek Valley and rise gradually into the steep hills. Characterized by sloped topography and gravelly/rocky residual soils, the unique growing conditions combine to bring out the best in our Merlot.

WINEMAKER NOTES

2020 brought a good growing season with a warm summer and even ripening. The grapes were picked over the last days of August based on maturity and acidity levels. A high concentration of phenols and aromatics highlight this vintage.

The fruit was crushed into temperature controlled stainless steel tanks and cold soaked for 48 hours. Daily pumpovers during the fermentation gives a substantial increase in flavor and color. The young wine was transferred to small American oak barrels to age for 14 months in order to develop smoothness and complexity, giving the wine a subtle backbone of oak components with a judicious use of new oak.

TASTING NOTES

Aromas of dark red fruit and a touch of warm cooking spices. Flavors of cherry and plum are showcased with a vanilla oak toast. Medium bodied with mild tannins follow through to a round and fruity finish. A beautifully balanced wine.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley, Sonoma County

BARRELAGING 14 months in American Oak, 30% new

ALCOHOL 13.7%

pH 3.63

TOTAL ACIDITY .630g/100ml

MERLOT | BENCH VINEYARDS
v.2020 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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