

# 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

With a great start to the vintage there was a good growing season with a warm summer which allowed for great development in the vineyards. A few heat spikes in September sped up the harvest. The grapes were picked early September based on maturity and acidity levels. There was a high concentration of phenols and aromatics in this vintage which will be apparent in the bouquet and flavor of the finished wine.

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 twenty months in small American oak barrels, with 30% new oak.

#### TASTING NOTES

There is nothing 'petite' about it. Our full flavored, deep purple and full bodied Petite Sirah is very aromatic with ripe berries, vanilla and cooking spices. On the palate you'll find blueberry, dark chocolate, black pepper and warm spice. Sturdily structured with firm tannins and a long full finish. It has the stuffing to age well over 10 additional years.

## Technical Information

APPELLATION

Dry Creek Valley, Sonoma County

BARREL AGING 20 months in American oak

ALCOHOL 15.0%

pH 3.67

TOTAL ACIDITY .600g/100ml

Petite Sirah | family vineyards v.2020 Sonoma County, dry creek valley

