FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



2022 GIOVANNI & GIULIA SAUVIGNON BLANC

East Side Vineyard, Dry Creek Valley

Dry Creek Valley has a great pedigree developing great Sauvignon Blanc. We found this grape to be perfect for the soil, sun and place. Like a duet, it balances the essence of the grape, bright and captivating. There are two blocks on our estate vineyard, picked a week apart, to bring the best of the varietal aspects to the wine—one with grassy notes and the other with a tropical fruit core. The resulting wine is a delicious reflection of the place.

WINEMAKING

The warm growing season experienced great conditions with mild summer heat and an even-handed harvest. Both the season and lower yields in the vineyard led to concentrated flavors. The estate vineyard was harvested the last week of August. The wine shows intensity of aromatics and varietal flavors with a nice balance between fruit and acidity showcasing the luscious Dry Creek Valley fruit.

Once the grapes are destemmed and pressed the juice goes to stainless steel fermenting tanks to cold soak for 24/48 hours. Inoculated with selected yeast and slow fermentation at about 58F in stainless steel tanks completes the process. Keeping

the temperature controlled during fermentation maintains the flavors. The wine is bottled a few months after harvest without oak aging or malolactic fermentation bringing the freshness of the vintage to the glass.

TASTING NOTES

Intense aromatics and 'very varietally correct' quips our winemaker Montserrat Reece. True to the Sauvignon Blanc grape the bouquet has notes of fresh grass and peach. Citrus and tropical fruit flavors are layered with a touch of spice and honey. Refreshing and crisp. Please enjoy upon release or within a year or two as no aging is required.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley

COMPOSITION

100% Sauvignon Blanc

BARREL AGING None

ALCOHOL 13.9%

PH 3.37

TOTAL ACIDITY

.630g / 100 ml





