**FAMILY OWNED SINCE 1927** 

## **PEDRONCELLI**

TRADE BONDED WINERY 113 MARK



# 2021 SONOMA CLASSICO RED BLEND

Dry Creek Valley, Sonoma County

### SONOMA CLASSICO: THE STANDARD BY WHICH ALL OTHERS ARE MEASURED

**Definition of a classic:** judged over a period of time to be of the highest quality and an outstanding example.

Sonoma County's classic roots are in those early blends ranging from "Burgundy", "Claret" and "Mountain Red" to today's high-end "Red Wine Blends". These wines have been a regular part of Sonoma County's heritage. Sonoma Classico is the next step in the evolution of these blends. The classic style invites you to gather round the table as it becomes part of the meal not the centerpiece. It is the sharing of this wine with family and friends that defines it as a standard.

#### THE VINEYARD & CELLAR

The vintage of 2021 was influenced by low amounts of rain and was followed by a warm summer which sped up maturity as well as concentrated flavors and color. Harvest was early and the different estate vineyard blocks were picked over the first two weeks of September. The growing season resulted in a rich wine with intense varietal flavors and mild acids.

Barrel aging took place over 12 months in new and seasoned American oak barrels with 28% new oak. Working toward an approachable style, the time in oak softens the wine and adds complex layers to the finished product. The oak influence is nuanced and a supporting player because of the judicious use of new oak blended with neutral barrels.

#### TASTING NOTES

From the fruit forward aromas to the lingering flavors, Sonoma Classico blends the characteristics of each grape seamlessly: red fruits with a touch of warm cooking spices; plum and ripe berry flavors with smooth tannins and light toast notes. Rich and velvety, this is a medium bodied blend with rounded and lingering finish.

### TECHNICAL INFORMATION

#### APPELLATION

Dry Creek Valley, Sonoma County

#### COMPOSITION

A proprietary blend of Merlot, Sangiovese, Syrah, Zinfandel, Tinta Madeira and Souzao

#### AGING

12 months in American Oak barrels, 28% new oak

ALCOHOL 14.4%

PH 3.62

TOTAL ACIDITY
.580q/100 ml



