

FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



2021 ZINFANDEL MOTHER CLONE

Dry Creek Valley, Sonoma County

THE MOTHER CLONE VINEYARD

The Pedroncelli house is founded on Zinfandel. It was the first grape planted in the early 1900s, it was the first wine founder Giovanni made after Prohibition ended and it was also the first varietal we labeled under our name in 1947. Using the budwood from the mother vineyard to clone a second generation carries our vineyard story forward, echoing the generations of our family. The fruit from three generations of these “mother” vines are part of the blend as well as fruit from the Bushnell and Giovannoni vineyards.

HARVEST & WINEMAKING NOTES

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 blocks were hand-picked the second week of September. The growing season resulted in a rich wine with intense varietal flavors and mild acids.

At the crushpad, destemmed grapes are transferred to a fermentation tank to cold soak for 48 hours and then is inoculated with selected yeast. Daily pump-overs and fermentation in temperature controlled stainless steel tanks with delestage regimes are done for maximum phenolic extraction. Pressing follows and the new wine is transferred to storage tanks until barreled down. Twelve months of aging in American oak barrels develops additional complexity. The addition of Petite Sirah (10%) adds depth and structure to the wine.

TASTING NOTES

Our Mother Clone is a classic ‘Dry Creek’ Zinfandel with spicy aromas of ripe cinnamon and white pepper along with red berries and a touch of vanilla. Red cherry flavors combine with vanilla, licorice and warm baking spices. The berry-spice combination, so typical of Dry Creek Zin, includes a touch of pepper on the rounded finish which are a hallmark of our style. Enjoy now or cellar for three to five years.

TECHNICAL INFORMATION

APPELLATION

*Dry Creek Valley,
Sonoma County*

AGING

*12 months in American Oak
barrels, 30% new oak*

ALCOHOL 15.6%

PH 3.66

TOTAL ACIDITY

.580g / 100 ml



PEDRONCELLI WINERY

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