FAMILY OWNED SINCE 1927 **PEDRONCELLI** TRADE BONDED WINERY 113 MARK



2018 FOUR GRAPES VINTAGE PORT

Dry Creek Valley, Sonoma County

VINEYARD NOTES

The grapes for this dessert wine came from Pedroncelli's estate vineyard in Dry Creek Valley. The four acre vineyard was established in 1995. The following Portuguese varieties are planted: Tinta Madeira, Tinta Cao, Touriga Nacional, and Souzao. They are harvested as a field blend and each contributes acid, color and flavor components. This is our twentyeighth vintage.

VINTAGE NOTES & WINEMAKING

The 2018 vintage began with a good amount of rain and summer was cooler with no prolonged heat leading toward a very good year. The cooler temperatures slowed the

ripening of the grapes with the hangtime on the vines until the last week of September. All Port varietal grapes had a slow maturity that rounded the tannins and elevated flavors and aromas.

The fruit was brought to the winery, destemmed and cofermented. Fermentation took seven days and, with the addition of spirits (also known as fortification), stopped the process leaving just the right amount of residual sugar. The young wine is then aged in neutral American oak barrels for 5 years during which the wine matures adding softness and complexity to the finished wine.

TASTING NOTES

Dark purple with aromas of blackberry, caramel and cinnamon leading to deep flavors of ripe berry, toffee, cinnamon, and dark chocolate. A full, rich and dense Port, well-balanced with a rich and spicy finish. CELLAR NOTE: Although ready to drink now, this port will benefit from aging for the next 10 years.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley, Sonoma County

COMPOSITION

100% Estate Grown Port Grapes: 25.5% Tinta Madera, 25.5% Tinta Cao, 24.5% Souzao, 24.5% Touriga Nacional

BARREL AGING 5 years in neutral

oak barrels

ALCOHOL 18.0%

PH 3.55 Total acidity

.570g / 100 ml RESIDUAL SUGAR 10%



