

At Pedroncelli, wine is second nature to us. We love to entertain and share our stories over an easy-drinking glass of white wine. The friendships that develop are more important than the varietal or the shape of the glass. Here's to friends!

VINTAGE 2022

VINEYARD SOURCES We combine estate grown Sauvignon Blanc with Gewurztraminer and a dash of Chardonnay from long-time grower the Frank Johnson Vineyard. The blend puts all the best into the bottle from this friendly combination of three complementary grapes. The vintage brought us a wine showcasing excellent quality, great aromatics and balanced acidity.

TASTING NOTES Very fragrant! Passion fruit with floral notes, peach and citrus. Bright flavors continue with tropical fruit, peach, a touch of honey and a hint of grassiness. The finish is framed by mild acidity and the wine is fruity and refreshing. This blend is made to enjoy on its own or with dishes that have some spiciness like curried chicken or Thai shrimp salad. Pairs even better with your glass.

APPELLATION Sonoma County

THE BLEND A harmonious blend of Sauvignon Blanc, Gewurztraminer and Chardonnay

BARREL AGING None

ALCOHOL 13.9% PH 3.67

TOTAL ACIDITY .700g/100ml





lanc | Gewürztraminer | Chardonn