FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



2021 HOME RANCH VINEYARD SANGIOVESE

Dry Creek Valley, Sonoma County

VINEYARD SOURCES

This variety is known as the pillar grape of Chianti. In honor of our heritage we planted this classic Italian grape 30 years ago. Grown on our Home Ranch Vineyard, Sangiovese has thrived, planted on the hillsides so reminiscent of Italian vineyards. In the last few vintages, the maturity of the vines as well as the quality of the fruit from these hilltop sections is at their peak.

WINEMAKING

The vintage of 2021 began with low amounts of rain followed by a warm summer. Drought conditions sped up maturity as well as concentrated the flavors and color. The warm harvest was early and the grapes were harvested in the first week of September. The results show a rich concentrated wine with intense varietal flavors and mild acids.

The three blocks were crushed together creating a site-blend and transferred to stainless steel tanks where the juice was first cold soaked for 24 hours and then fermented for 7 days. The cap was pumped over periodically to enhance the color, flavor, and intensity of the wine. The wine was aged in neutral American oak barrels for 15 months and developed additional smoothness and complexity through the time in barrel.

TASTING NOTES

Medium bodied with aromas of red cherry, and violets. Layers of red berry, plum notes and soft tannins frame the wine with bright acidity. The finish is light with a touch of spice, making this a great food wine.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley, Estate Vineyards

AGING

15 months in neutral American Oak barrels

ALCOHOL 13.65%

PH 3.35

TOTAL ACIDITY

.660q / 100 ml





