

FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



BLOCK 11

2023 RESERVE SAUVIGNON BLANC

Dry Creek Valley, Sonoma County

THE BACKGROUND

The source for our Sauvignon Blanc comes from Block 11. It is located on our estate vineyard and was established in the mid-1990s. East Side Vineyard has natural benches that flank Dry Creek Valley and rise gradually from the valley floor. Block 11 is planted along the valley floor where the sandy loam and unique growing conditions combine to bring out the best in our Sauvignon Blanc. This block is well known to produce the tropical fruit side of the grape hence the rich flavor this wine shows.

THE VINTAGE

A wet and cooler growing season delayed bud break and harvest. Cooler than normal temperatures slowed maturity during the growing season allowing the grapes to develop more exceptional aromas and flavors in this vintage. A highly aromatic Sauvignon Blanc with outstanding quality. The fruit was harvested on September 13 for this small lot reserve wine.

WINEMAKER TASTING NOTES

The inaugural release of our Reserve Sauvignon Blanc. The bouquet, with rich fruit notes of melon and peach, leads to the creamy texture gained from barrel fermentation and sur lies aging. The flavors of lemon zest, green apple, and toasted oak highlight the wine. The zesty citrus finish is balanced with marvelous structure and depth.

COMPOSITION | 100% Sauvignon Blanc

ESTATE VINEYARD SOURCE | East Side Vineyard

LOCATION | Low Eastern Bench of Dry Creek Valley

VINE AGE & FARMING | 28 Years Old, Double Arm Vertical Cordon Trellis

SOIL | Yolo Sandy Loam

WINEMAKING | 100% Barrel Fermented, aged sur lies

BARREL AGING | 8 months in French Oak barrels, 22% new oak

ALCOHOL 13.5% PH 3.46 TOTAL ACIDITY .550g/100ml CASES PRODUCED 325



PEDRONCELLI WINERY

707-857-3531 | 1220 Canyon Road, Geyserville, CA 95441 | www.pedroncelli.com

