

FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK

— INAUGURAL RELEASE —

LEGACY BLOCK

2022 ZINFANDEL

Dry Creek Valley, Sonoma County



THE BACKGROUND

The Legacy Block, located on the Home Ranch Vineyard, is the third generation to be planted on this block, which was originally established in 1904. Vineyard Manager Lance Blakeley used the Rockpile Clone budwood because it does well on the hillsides of Dry Creek Valley. Blended into the Mother Clone in the first few vintages, it is now a single vineyard properly named for the heritage of this grape and place.

THE VINTAGE

The vintage of 2022 was influenced by low amounts of rain and was followed by a warm growing season which sped up maturity as well as concentrated flavors and color. The grapes from this single vineyard were harvested the first week of September preserving the varietal flavors, aromatics, and natural acidity.

WINEMAKER TASTING NOTES

Our inaugural release of our Legacy Block Zinfandel shows a different side of the grape. Medium to full in body, the aromas of wild berries and baking spices take off and introduce refined raspberry, pomegranate, and touches of licorice and black pepper. Smooth tannins lace the finish and a toasty touch of oak frames the wine nicely.

COMPOSITION | 100% Zinfandel

ESTATE VINEYARD SOURCE | Home Ranch Vineyard

LOCATION | Hillside

VINE AGE & FARMING | 8 Years Old, Head Pruned, Rockpile Clone

SOIL | Clough Gravelly Loam

WINEMAKING | The fruit was crushed into a small capacity stainless steel tank fermenter with daily pump-overs of the juice allowing a substantial increase in extraction of color, tannins, and flavor. Note: the Rockpile Yeast was used to ferment this small lot Zinfandel

BARREL AGING | 18 months in American Oak barrels, 40% new oak

ALCOHOL 14.4% PH 3.67 TOTAL ACIDITY .590g/100ml CASES PRODUCED 330



PEDRONCELLI WINERY

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