

FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



HOME RANCH VINEYARD

2022 SANGIOVESE

Dry Creek Valley, Sonoma County

THE BACKGROUND

This variety is known as the pillar grape of Chianti. In honor of our heritage, we planted this classic Italian grape 26 years ago. Grown on our Home Ranch Vineyard, Sangiovese has thrived, planted on the hillsides so reminiscent of Tuscan vineyards. The maturity of the vines as well as the quality of the fruit from these hilltop sections is at their peak making a remarkable 'California' Chianti.

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 while concentrating flavors and color. The grapes from this single vineyard were harvested September 3rd, preserving the varietal flavors, aromatics, and mild acidity.

WINEMAKER TASTING NOTES

Medium bodied with aromas of cherry and violets. Layers of red berry, spice notes and soft tannins frame the wine along with balanced acidity. The finish is bright with a touch of spice, making this a great wine with food-pizza margherita or pasta with a long cooked ragu.

COMPOSITION | 100% Sangiovese

VINEYARD SOURCE | Home Ranch Vineyard

LOCATION | Eastern Hillside

VINE AGE & FARMING | 26 Years, Single Cordon Trellis System

SOIL | Pleasanton-Haire Complex

WINEMAKING

The three estate sourced blocks were crushed together creating a site-blend, then transferred to stainless steel tanks where the juice was first cold soaked for 24 hours. Inoculated and fermented for a about one week. The cap was pumped over daily to enhance the color, flavor, and intensity of the wine.

BARREL AGING | 16 months in neutral American Oak barrels

ALCOHOL 14.6% PH 3.50 TOTAL ACIDITY .630g/100ml CASES PRODUCED 330



PEDRONCELLI WINERY

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