FAMILY OWNED SINCE 1927 **PEDRONCELLI** TRADE BONDED WINERY 113 MARK



2023 SONOMA CLASSICO RED BLEND

Dry Creek Valley, Sonoma County

SONOMA CLASSICO: THE STANDARD BY WHICH ALL OTHERS ARE MEASURED

Definition of a classic: judged over a while to be of the highest quality and an outstanding example.

Sonoma County's classic roots are in those early blends ranging from "Burgundy", "Claret" and "Mountain Red" to today's high-end "Red Wine Blends". These wines have been a regular part of Sonoma County's heritage. Sonoma Classico is the next step in the evolution of these blends. The classic style invites you to gather around the table as it becomes part of the meal, not the centerpiece. It is the sharing of this wine with family and friends that defines it as a standard.

THE VINEYARD & CELLAR NOTES

The growing season was preceded by abundant rain and the cooler-than-normal temperatures delayed bud break through the spring and summer. Slowing maturity during

this time allows the grapes to develop more exceptional aromas and flavors. Moderate sugars made the wine balanced and deeply flavorful.

Barrel aging took place over 12 months in new and seasoned American oak barrels with 28% new oak. Working toward an approachable style, the time in oak softens the wine and adds complex layers to the finished product. The oak influence is nuanced and a supporting player because of the judicious use of new oak blended with neutral barrels.

TASTING NOTES

From the fruit-forward aromas to the lingering flavors, Sonoma Classico blends the characteristics of each grape seamlessly: red fruit with a touch of warm cooking spices; a rich and velvety taste with plum, spice, and dark berries. Smooth tannins and light toast notes highlight the rounded and lasting finish.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley, Sonoma County

COMPOSITION

A proprietary blend of Merlot, Petite Sirah, Zinfandel and Sangiovese

AGING 12 months in American Oak barrels, 28% new oak

ALCOHOL 14.5%

PH 3.73

TOTAL ACIDITY .600q / 100 ml



