FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



2023 BROTHER'S MARK CABERNET SAUVIGNON

Dry Creek Valley, Sonoma County

BROTHER'S MARK

John and Jim Pedroncelli first planted Cabernet Sauvignon in 1965 making their mark in Dry Creek Valley. This was at the beginning of their six-decade business partnership which included many other milestones along the way. This wine blends brethren Bordeaux varieties and builds layers of striking flavors and character. The brothers have left an indelible mark on our family, our valley and the wine community.

GRAPE & WINEMAKING NOTES

Estate fruit was harvested from the East Side Vineyard and picked just a mile from the winery. Each of the Bordeaux grapes developed exceptional character on the vineyard sites situated on the valley floor and bench. The vines receive the right amount of sun and cooling fog which develops optimal flavors in the grapes.

The successful 2023 harvest brought excellent fruit quality and wines showing bright acidity and ripe fruit. The growing season was characterized by above-average rainfall, cool temperatures,

and a long, slow maturation period, leading to a later harvest compared to previous years. The vintage brought a nice concentration of aromas and flavors.

Once at the crush pad, the grapes are de-stemmed and cold soaked for 48 hours. Inoculated with the Bordeaux yeast strain, fermentation followed in stainless steel tanks. During this time, in order to get the best color and flavor, the juice is circulated over the cap daily and gently macerated to extract the color and flavors from the skins. Once dry the new wine is pressed and stored until barreled in the winter. The separate lots were aged French oak barrels for twelve months in order to develop smoothness and complexity.

TASTING NOTES

Aromas of cassis, mocha and spicy oak introduce this full-bodied Cabernet Sauvignon. Flavors are framed by black plum, toffee, and spice with a touch of dried green herbs. Vanilla notes and minerality harmonize with a rounded finish highlighted by toasted oak and blackberry fruit. Drink upon release or cellar up to ten more years.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley, Sonoma County

COMPOSITION

89% Cabernet Sauvignon, 7% Cabernet Franc, 3% Petit Verdot, 1% Merlot,

AGING

12 months in French Oak barrels, 30% new oak

ALCOHOL 14.5%

PH 3.79

TOTAL ACIDITY 5.4 g/L





