

FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



BLOCK 13

2023 ZINFANDEL

Dry Creek Valley, Sonoma County

THE BACKGROUND

Block 13, located on the Home Ranch Vineyard, is the third generation to be planted on this vineyard, 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 selection highlighting the personality of the grape and place.

THE VINTAGE

The growing season was preceded by abundant rain and the cooler-than-normal temperatures delayed bud break through the spring and brought a temperate summer. Slowing maturity during this time allows the grapes to develop exceptional quality, developing intense aromas and flavors. The block for this small lot wine was picked on October 6. Moderate sugars made the wine balanced and deeply flavorful.

WINEMAKER TASTING NOTES

Our Block 13 Zinfandel shows a different side of the grape. Medium bodied, the aromas of wild berries and baking spices take off and then introduce polished flavors of raspberries, pomegranate, and touches of licorice and 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, Clough Gravelly Loam

VINE AGE & FARMING | 9 Years Old, Head Pruned, Rockpile Clone

SOIL | Yolo Sandy 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 | 16 months in American Oak barrels, 40% new oak

ALCOHOL 14% PH 3.63 TOTAL ACIDITY .570g/100ml CASES PRODUCED 240



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