

FAMILY OWNED SINCE 1927

# PEDRONCELLI

TRADE BONDED WINERY 113 MARK



## BLOCK 11

### 2024 RESERVE SAUVIGNON BLANC

Dry Creek Valley, Sonoma County

#### THE BACKGROUND

Sauvignon Blanc is the only white wine grape we grow on our estate and has been planted on the East Side Vineyard since the mid-1990s, Block 11 is located along the valley floor where the sandy loam and unique growing conditions combine to bring out the best in this grape. Winemaker Montse Reece focused on this block because of its singular characteristics and created an outstanding reserve-style wine reflecting the versatility of this variety.

#### THE VINTAGE

The growing season was preceded by plenty of rain and the spring and summer brought a warm and even growing season to the vintage. This kept maturity at a normal pace and maintained high quality fruit development. Sauvignon Blanc grapes for this small lot reserve wine were harvested on August 30th. The resulting fruit from this block showed mild acidity, high aromatics and rounded flavors.

#### WINEMAKER TASTING NOTES

The bouquet, with rich fruit notes of melon and peach, leads to the creamy texture with toasty notes gained from barrel fermentation and sur lies aging. Flavors of lemon zest, green apple, and honey highlight the wine. The bright citrus finish is balanced with lingering complexity.

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COMPOSITION | 100% Sauvignon Blanc

ESTATE VINEYARD | East Side Vineyard  
SOURCE

LOCATION | Low Eastern Bench of Dry Creek Valley

VINE AGE & FARMING | 29 Years Old, Double Arm Vertical Cordon Trellis

SOIL | Yolo Sandy Loam

WINEMAKING | 100% Barrel Fermented, aged sur lies

BARREL AGING | 9 months in French Oak barrels, 20% new oak

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ALCOHOL 13.5% PH 3.53 TOTAL ACIDITY .540g/100ml CASES PRODUCED 375



PEDRONCELLI WINERY

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