FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



BLOCK 10 2023 CABERNET SAUVIGNON

Dry Creek Valley, Sonoma County

THE BACKGROUND

This single vineyard Cabernet Sauvignon is planted on the Home Ranch Vineyard. The vines are 14 years old and planted to Clone 337 which was chosen for its ability to produce exceptional Cabernet Sauvignon and matched to this place. Once matured, the vineyard caught winemaker Montse Reece's eye for its unique appeal and striking characteristics.

THE VINTAGE

The year 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 excellent fruit quality due to the successful growing season. The wines show bright acidity and ripe fruit leading to deep color and flavors.

WINEMAKER TASTING NOTES

Our estate-grown Cabernet Sauvignon features aromas of dark ripe berries, and warm cooking spices. The deep flavors of berry, cherry, plum and creamy toasted notes are highlighted by great structure. The finish is rounded with smooth tannins and a touch of licorice. While ready to enjoy upon release this wine has the aging potential of another 10 years.

COMPOSITION | 100% Cabernet Sauvignon

ESTATE VINEYARD | Home Ranch Vineyard

SOURCE | Home Teamen v integral

VINE AGE & FARMING | 14 Years Old, Cane Pruned on Wire Trellis, Clone 337

SOIL | Yolo Sandy Loam

WINEMAKING

The fruit was crushed into a small capacity stainless steel tank fermenter with daily pump-overs during fermentation allowing a substantial increase in extraction of color, tannins, and flavor.

Note: the Bordeaux yeast strain was used to ferment this small lot

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BARREL AGING | 18 months in French Oak barrels, 40% new oak

ALCOHOL 14.5% PH 3.52 TOTAL ACIDITY .600g/100ml Cases produced 700



