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PEDRONCELLI

TRADE BONDED WINERY 113 MARK



VINEYARD SELECT

2024 SYRAH

Dry Creek Valley, Sonoma County

THE BACKGROUND

Syrah is a key component in our Sonoma Classico Red Wine Blend so when we approached winemaker Montse Reese about making a low alcohol version she happily complied. The grapes are sourced from the southern end of Dry Creek Valley. Syrah develops deep color and flavor as well as a rounded fruit profile. Montse had the vineyard picked early to showcase the lighter side of Syrah highlighting the richness and depth of the variety.

THE VINTAGE

Spring rain and a warm growing season kept maturity at a normal pace for the 2024 vintage. Syrah grapes were harvested on September 10th with mild acidity, high aromatics and rounded flavors.

WINEMAKER TASTING NOTES

Our Vineyard Select Syrah was picked early for a lighter style. Garnet color, aromas of cherry and licorice lead to deep cherry, black pepper, cooking herbs like oregano and a touch of minerality. The lingering finish is highlighted by peppery, earthy notes.

COMPOSITION | 100% Syrah

ESTATE VINEYARD SOURCE Orsi Vineyards

LOCATION | Southern Dry Creek Valley

FARMING | Trained on split canopy trellis, cordon pruned

SOIL | Yolo Silt 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.

BARREL AGING | 8 months in Hungarian Oak barrels, 30% new oak

ALCOHOL 12.5% PH 3.48 TOTAL ACIDITY .630g/100ml CASES PRODUCED 240



