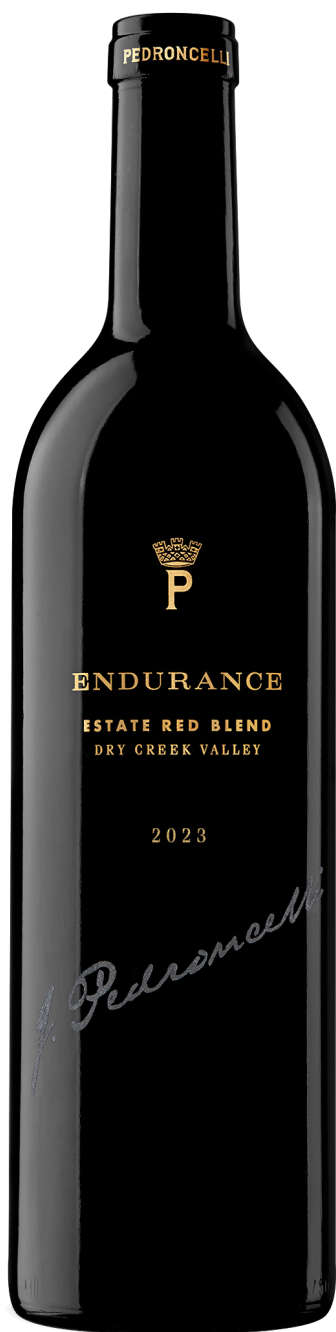


FAMILY OWNED SINCE 1927

# PEDRONCELLI

TRADE BONDED WINERY 113 MARK



## ENDURANCE 2023 ESTATE RED WINE

Dry Creek Valley, Sonoma County

### THE BACKGROUND

The third wine in our Single Vineyard Reserve series, **Endurance** is a testament to time, place, and resilience. Styled in the tradition of a Super Tuscan, this red blend is sourced from two estate vineyards and built on a foundation of 70% Sangiovese, with Cabernet Sauvignon completing the composition. The result is a wine of depth, where each variety amplifies the other in a long, enduring expression of terroir.

### THE VINTAGE

The 2023 harvest is considered a successful vintage, with 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. All leading to moderate sugars making the blend balanced and deeply flavorful.

### WINEMAKER TASTING NOTES

Rich aromas of black cherry and herbs lead to rich cherry and orange zest flavors along with blackberry and toasted oak notes. Framed by balanced acidity and rounded tannins, this is a medium-bodied wine with depth and lasting flavor highlighted with a spicy finish.

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COMPOSITION | 70% Sangiovese, 30% Cabernet Sauvignon

VINEYARD SOURCE | Home Ranch Vineyard, East Side Vineyard

LOCATION | Hillside and Bench, Dry Creek Valley

VINE AGE & FARMING | 27-30 Years, Single Arm Vertical Cordon Trellis

SOIL | Pleasanton-Haire Complex, Yolo Sandy Loam

### WINEMAKING

The fruit from each variety goes to fermentation tanks to cold soak for 24 hours and inoculated with selected yeast. Maceration/fermentation for about 7 days, then grapes get pressed and finish fermentation in storage tanks. The wine is then raked in oak barrels for aging. The components are blended with the right balance between the two varieties.

### BARREL AGING

18 months in neutral American Oak barrels for Sangiovese, 20 months in French Oak barrels for Cabernet Sauvignon, 30% new oak.

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ALCOHOL 14.6% PH 3.56 TOTAL ACIDITY .600g/100ml CASES PRODUCED 240



PEDRONCELLI WINERY

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