

FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK

1927 **100** 2027
CELEBRATING A CENTURY

— INAUGURAL RELEASE —

EAST SIDE VINEYARD 2023 EAST BANK BLEND Dry Creek Valley, Sonoma County



THE BACKGROUND

Right Bank blends rose to prominence in Bordeaux, where winemakers elevated Cabernet Franc from a supporting role to the heart of the blend. Our 'East Bank Blend' offers a fresh interpretation by placing Franc center stage, with Merlot as its soulful counterpart. And the inspiration for the name came from where the grapes are sourced: East Side Vineyard. Crafted by winemaker Montse Reece, the blend brings together two distinct blocks from our estate vineyard, each contributing depth, balance, and a sense of place.

THE VINTAGE

The successful 2023 harvest brought 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, leading to a later harvest compared to previous years. The vintage brought a nice concentration of aromas and deep flavors. The fruit for this wine was harvested on September 28 for the Merlot and October 1st for the Cabernet Franc. Winemaker Montse Reece created the 70/30 blend especially for this vintage.

WINEMAKER TASTING NOTES

Aromas of red fruits and toasty oak notes. Flavors of red plum, cherry, and a touch of minerality are showcased. Medium-bodied with smooth tannins which follow through to rich plum notes surrounded by a soft finish. It is a beautifully balanced wine.

COMPOSITION | 70% Cabernet Franc, 30% Merlot

ESTATE VINEYARD SOURCE | East Side Vineyard

VINE AGE & FARMING | Low Eastern Bench of Dry Creek Valley

VINE AGE & FARMING | 29 Years, Single Cordon Trellis & Scott Henry Trellis Systems

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.

BARREL AGING | 16 months in French & American Oak barrels, 30% new oak

ALCOHOL 13.5% PH 3.72 TOTAL ACIDITY .600g/ml CASES PRODUCED 200



PEDRONCELLI WINERY

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