

FAMILY OWNED SINCE 1927



PEDRONCELLI



ESTATE VINEYARD

Grown in the heart of the renowned Dry Creek Valley in Sonoma County, these grapes are farmed on the Pedroncelli estate. Situated on the bench above the valley floor, this vineyard gains its' personality from the soil and the location's microclimate. Cabernet Franc was planted in 1993 to compliment the Three Vineyards Cabernet Sauvignon. We make this small lot wine so this varietal can shine on its' own. The vineyard is sustainably farmed, hand pruned and hand harvested.

WINEMAKING

The even and very good growing season came equipped with plenty of rain. Slow ripening over the summer helped the tannins to soften and the aromas and flavors to excel. The vintage created very complex wines. The fruit was harvested the second week of September. Crushed grapes were transferred to the fermentation tank to cold soak for 24 hours and then inoculated with selected yeast. Daily pump-overs give the wine maximum phenolic extraction. Transferred to French oak barrels for 14 months with 30% new oak. Combined with the additional time in oak the tannins are softened and complex layers are developed in the finished wine.

TASTING NOTES

There's a fragrant bouquet of cherry, mint and warm spice followed by flavors of red cherry, spicy oak, nutmeg and a touch of vanilla, all coming together nicely. The lasting finish is framed by medium tannins with notes of dried herbs, toast and spice.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley, Estate Vineyards

BARREL AGING 14 months new and seasoned French oak

ALCOHOL 14.5%

pH 3.60

TOTAL ACIDITY .760g/100ml

CABERNET FRANC | BARREL SELECT
v.2016 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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