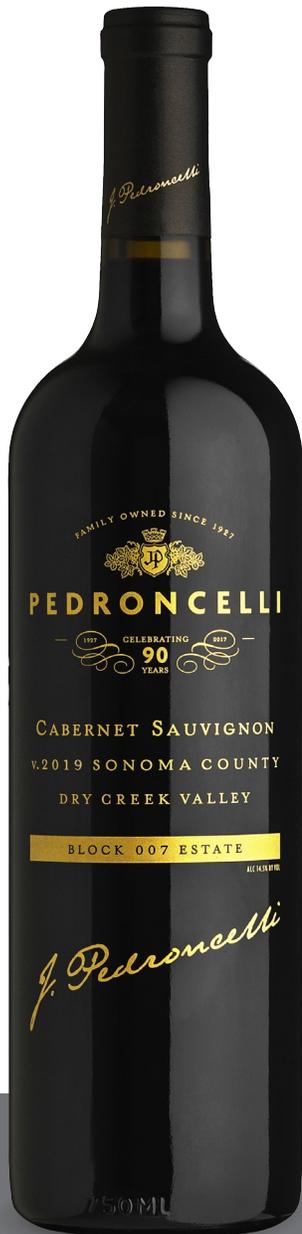


FAMILY OWNED SINCE 1927



PEDRONCELLI



SINGLE VINEYARD—BLOCK 007

Our vineyards are assigned block numbers to identify them as they are planted. Block 007 refers to one portion of our vineyard located a mile west of the winery, on the eastern bench above Dry Creek and has caught the attention of our winemaking team because it consistently produces fruit of singular quality.

We farm 31 acres of Cabernet Sauvignon on our estate and were the first to plant the king of red wine grapes in Dry Creek Valley circa 1965. It was established in 1992 on the Scott Henry trellis system which splits the cordon arms into a double tier. This is for optimum production and ripeness. The soil is well drained and located next to Canyon Creek where it is gravelly and ideal for growing Cabernet Sauvignon.

WINEMAKING

There was plenty of rain to kick off the growing season of 2019. A cool and even summer slowed maturity. Perfect weather conditions during harvest season with warm days and cool nights developed the fruit giving it time to slowly mature. With this comes rounded the tannins, elevated flavors and aromas.

The block was picked on October 8. The juice and berries are cold soaked for 48 hours and then inoculated with the Bordeaux yeast strain. Fermentation in our small capacity temperature controlled stainless steel tank gave optimal skin/juice ratio and better extraction of flavor and color. The young wine was transferred to small American oak barrels to age for eighteen months with 40% new oak.

TASTING NOTES

Enticing aromas of toasty oak, dried herbs, and blackberry notes are typical of this vineyard's personality. Berry flavors combine with spicy black pepper, cedar, and a touch of vanilla. A long toasty finish framed by minerality and bright acidity is simply elegant. Round tannins and great structure lead to marvelous aging potential. Obviously this wine has no connection to a world famous British Special Agent. 007, Block 007.

TECHNICAL INFORMATION

APPELLATION
Dry Creek Valley,
Sonoma County

COMPOSITION
100% Estate Cabernet Sauvignon

BARREL AGING
18 months in American oak
barrels, 40% new

ALCOHOL 14.5%

pH 3.67

TOTAL ACIDITY .600g/100ml

CABERNET SAUVIGNON | BLOCK 007
v.2019 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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