

FAMILY OWNED SINCE 1927



PEDRONCELLI



BENCH VINEYARDS

The source for our Merlot comes from three vineyard blocks off of our estate vineyard located along Dry Creek Road from vineyard planted over 5 years beginning in 1990. Bench Vineyards, the name chosen for this wine, describes the natural terraces that flank Dry Creek Valley and rise gradually into the steep hills. Characterized by sloped topography and gravelly/rocky residual soils, the unique growing conditions combine to bring out the best in our Merlot.

WINEMAKER NOTES

The 2019 vintage brought plenty of rain, an even and cool growing season which slowed maturity. Perfect weather conditions during harvest season with warm days and cool nights developed more aromatics and flavors than previous vintages.

The grapes were harvested on September 27 and crushed into temperature controlled stainless steel tanks and cold soaked for 48 hours. Daily pumpovers during the fermentation gives a substantial increase in flavor and color. The young wine was transferred to small American oak barrels to age for 12 months in order to develop smoothness and complexity, giving the wine a subtle backbone of oak components with a judicious use of new oak.

TASTING NOTES

Aromas are rich and enticing with hints of spice and ripe berries. Flavors of black plum and warm baking spices are showcased with a light oak toast and minerality. Medium bodied with soft tannins follow through to a savory and lingering finish. A beautifully balanced wine.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley, Sonoma County

BARRELAGING 12 months in American Oak, 30% new

ALCOHOL 14.5%

pH 3.56

TOTAL ACIDITY .562g/100ml

MERLOT | BENCH VINEYARDS
v.2019 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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