

FAMILY OWNED SINCE 1927



PEDRONCELLI



FAMILY VINEYARD SOURCES

This richly flavored grape, long known for its intense characteristics, has been grown side by side with Zinfandel in Dry Creek Valley for over 100 years. Petite Sirah has been planted on our home ranch since the early 1900s and used in our Zinfandel production as a key part of the blend. The 'family' connection is with Carol Bushnell who is a third generation Pedroncelli; her vineyard has been a source of fruit since the 1940s. The resulting blend contains a combination of fruit from Estate and Bushnell vineyards.

WINEMAKING

A good beginning of the vineyard season came with a cool summer, even temperatures and an even handed growing season. With the cooler temperatures the ripening of the grapes was slow and protracted giving the fruit the desired 'hang time' for great development. The vintage shows ripe flavors, bright acidity and wonderful aromatics.

The fruit was crushed into stainless steel tanks where frequent pumping-over of the juice during fermentation allowed the young wine a substantial increase in extraction of color and flavor. The wine was aged for sixteen months in small American oak barrels, with 35% new oak.

TASTING NOTES

There is nothing 'petite' about it. Our full bodied and full flavored Petite Sirah is very aromatic with ripe berry, black plum and toasted oak notes. Rich with black cherry, blueberry and vanilla follow. It is well structured with mild tannins, spice and a long toasted finish. It has the stuffing to age well over many years.

APPELLATION

Dry Creek Valley,
Sonoma County

BARREL AGING 16 months in
American oak

ALCOHOL 14.3%

pH 3.60

TOTAL ACIDITY .615g/100ml

PETITE SIRAH | FAMILY VINEYARDS
v.2018 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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