

FAMILY OWNED SINCE 1927



PEDRONCELLI



ESTATE VINEYARD

Dry Creek Valley has a great pedigree for growing and developing great fruit characteristics as well as bright acidity in Sauvignon Blanc. Our estate fruit, totaling 11 acres of vineyard, make up this vintage. There are two blocks, picked a week apart, to bring the best of the varietal aspects to the wine—one with grassy notes and the other with a tropical fruit core. Add these components to the special care and attention from the vineyard crew and the resulting wine is a wonderful reflection of terroir—wherein the sum total of the two blocks create a unique style.

WINEMAKING

A good growing season from bud break to harvest encapsulated the 2020 vintage and provided great development in the Sauvignon Blanc fruit. The results are a nicely balanced wine between the fruit and acidity capturing the freshness of the vintage and showcases the luscious Dry Creek Valley fruit.

Once the grapes are destemmed and pressed the juice goes to stainless steel fermenting tanks to cold soak for 24/48 hours. Inoculated with selected yeast and slow fermentation at about 58F in stainless steel tanks completes the process. Keeping the temperature controlled during fermentation maintains the flavors. The wine is bottled a few months after harvest without oak aging or malo-lactic fermentation.

TASTING NOTES

Brightly aromatic and very varietally correct—true to the Sauvignon Blanc grape. The clean and fresh flavors are layered with pear, Meyer lemon and tropical fruits. Our Sauvignon Blanc is crisp with notes of citrus, green apple, grass and a touch of minerality. The finish is quite refreshing. Please enjoy upon release or within a year or two as no aging is required.

TECHNICAL INFORMATION

COMPOSITION

100% Sauvignon Blanc

APPELLATION Dry Creek Valley

BARRELAGING None

ALCOHOL 13.9%

pH 3.27

TOTAL ACIDITY .600g/100ml

SAUVIGNON BLANC | EAST SIDE VINEYARDS
v.2020 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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