

FAMILY OWNED SINCE 1927



PEDRONCELLI

— 1927 CELEBRATING 90 YEARS 2017 —



COURAGE

The confidence to act in accordance with one's beliefs—for four generations. And it takes courage to be a farmer. Deciding where, how and what to plant in order to bring in the best quality grapes, taking on the challenge Mother Nature sends our way in the form of plenty or drought, the labor intensive practices to get the best out of the vine, picking at the perfect moment. All of this requires meticulous attention and courage.

NEIGHBORHOODS

We often refer to our neighbors, growers who have established their vineyards in Dry Creek Valley for decades, as our partners. Even in Dry Creek Valley, which is relatively small and compact, we have vineyard sites we refer to as neighborhoods. Pedroncelli estate vineyards are located in the eastern hills, Bushnell Vineyard is mid-valley hillside and Faloni Vineyard, the source of Courage, is located on the western side. Dave and Dena Faloni are the neighbors behind our Courage Zinfandel, a multi-generation grower family just two miles west of the winery.

THE WINE

The harvest of 2016 began with good growing season conditions that brought with it enough rain during spring to give the vines the push they needed for good production. The summer was warm and even which left enough hang time to fully mature the grapes. Good acid balance and mature tannins with high intensity in aromatics and flavors were the result.

After destemming, the grapes are cold soaked for 2 days in a temperature controlled stainless steel tank. The juice is then inoculated with Pasteur yeast. Pump-overs, to continually soak the cap of skins that forms at the top of the tank, are performed daily and extracts deeper color, creating a fuller bodied wine and maximum phenolic extraction. Fermented until dry the grapes are pressed and sent to storage tanks until barreled down for aging in American oak barrels for sixteen months. This mellows the wine with additional time in oak and gives a deeper complexity as well.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley, Sonoma County

COMPOSITION 100% Zinfandel

BARREL AGING 16 months in American Oak, 30% New Oak

ALCOHOL 16.0%

pH 3.61

TOTAL ACIDITY .610g/100ml

TASTING NOTES

Opaque ruby-purple at first sight. Aromas of ripe blackberry, cherry, and warm clove. Full bodied with lush red berry, vanilla, mocha notes with a deep spice bramble flavor. Bright acidity and velvety tannins highlight this Dry Creek Valley Zinfandel. The lingering finish is framed by pepper and baking spices. Our wines tell the story of vintage, variety and soil. We quietly craft them to deliver beyond expectation and stand firm in our belief that wine is best enjoyed with family and friends.

ZINFANDEL | COURAGE
v.2016 FALONI VINEYARD, DRY CREEK VALLEY



PEDRONCELLI WINERY

707-857-3531 | 1220 CANYON ROAD, GEYSERVILLE, CA 95441 | WWW.PEDRONCELLI.COM