

FAMILY OWNED SINCE 1927



PEDRONCELLI



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 challenges Mother Nature sends our way; 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.

FALONI VINEYARD

Dave and Dena Faloni are the neighbors behind Courage Zinfandel, a three-generation grape growing family located two miles west of the winery. While most Zinfandel in the valley is head-pruned Dave has trained his vines on a trellis. He knows every quirk of the soil and every vine on their 24 acres having farmed it all his life.

THE WINE

The rains were abundant during early 2019 and this type of growing season slowed maturity. A cool summer and fall followed with perfect weather conditions during the harvest. The season brought warm days and cool nights which developed more aromatics and flavors in this vintage especially with the longer hang time for the fruit. The results show ripe and deep flavors.

After destemming, the grapes are cold soaked for 2 days in a temperature controlled stainless steel tank. This lot is inoculated with the Piorat (Tempranillo) yeast bringing the best out of the fermentation. Daily pumping, over the cap (grape skins at the top of the tank), extracts deeper color and makes a fuller bodied wine. The young wine is pressed and sent to storage tanks until barreled down for aging in American oak barrels for eighteen months. This mellows the wine with additional time in oak and gives a deeper complexity as well.

TASTING NOTES

Rich deep purple in the glass followed by aromas of ripe berries, clove and baking spices. Medium bodied with plump flavors of lush blueberry, toasted cinnamon, pepper and a touch of licorice. Velvety tannins highlight this Dry Creek Valley Zinfandel with lingering flavors and a toasty peppery finish.

TECHNICAL INFORMATION

APELLATION Dry Creek Valley, Sonoma County

COMPOSITION 100% Zinfandel

BARREL AGING 18 months in American Oak, 40% New Oak

ALCOHOL 15.9%

pH 3.50

TOTAL ACIDITY .645g/100ml

ZINFANDEL | COURAGE
v.2019 FALONI VINEYARD, DRY CREEK VALLEY



PEDRONCELLI WINERY

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