

FAMILY OWNED SINCE 1927



PEDRONCELLI



A LONG TRADITION OF ROSÉ

We have been producing our zinfandel-based rosé since 1954. Grapes for our Dry Rosé were harvested from the Pedroncelli home ranch and the Bushnell Vineyard. The area's well-drained rocky soils, hillsides and excellent microclimate enable zinfandel to develop generous fruit flavors. The grapes were harvested between the end of August and the first of September.

WINEMAKING

The 2017 growing season brought more than enough rain in spring and great growing conditions during the summer. The result is excellent quality grapes with an intensity of aromas and good acidity. Over the years, we have refined our approach when it comes to the style of our Dry Rosé. The focus is on crisp acidity and true varietal character allowing the fruit flavors to shine.

After pressing the fruit, fermentation took place in temperature controlled stainless steel tanks until dry. Even though it is made in a dry style, the wine retains a hint of sweetness because of the fruitiness of the zinfandel grape. Bottled a few months after harvest, the wine captures the freshness of the vintage.

TASTING NOTES

Bright aromas of strawberry, orange, rose petals, and spice. Full flavors of candied raspberry and cherry with a hint of white pepper spice. Refreshing, clean and crisp with a delicate berry-spice finish. Our Dry Rosé is made to be enjoyed upon release.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley

BARREL AGING None

ALCOHOL 13.8%

pH 3.65

TOTAL ACIDITY .615g/100mg

DRY ROSÉ OF ZINFANDEL | SIGNATURE SELECTION
v.2017 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

800-836-3894 | 1220 CANYON ROAD, GEYSERVILLE, CA 95441 | WWW.PEDRONCELLI.COM