

FAMILY OWNED SINCE 1927



PEDRONCELLI



A LONG TRADITION OF ROSÉ

When it comes to appreciating this style of wine we have it down to an art. We have been producing rosé since 1954 and have more than 65 vintages under our belt. We look for a style that captures the essence of fruit and is crisp and a touch spicy. The grapes for our Rosé were harvested from the Bushnell Vineyard, a longtime family source. The site's well-drained rocky soils, hillsides and excellent microclimate enable zinfandel to develop generous fruit flavors.

WINEMAKING

The vintage had a good start to the year with even weather over the growing season framed by the drought and resulting in lower yields, concentrating the fruit. This gave the Zinfandel, targeted for the Rosé, time to develop and ripen. The block was picked on August 31st to keep the flavor profile, the sugars low, and maintain bright acidity in the grapes for a balanced wine.

Once destemmed and pressed, the 100% free run juice is transferred to temperature controlled stainless steel tanks for a slow fermentation at 58 degrees F. The fruitiness of the zinfandel grape lends rounded and balanced flavor in the wine. Bottled a few months after harvest, the wine captures the freshness of the vintage.

TASTING NOTES

Very aromatic! The aromas of rose petals and fresh strawberries are followed by flavors of strawberry and watermelon with a touch of spice. Nicely balanced between crisp acidity and refreshing fruit flavors. Our Rosé is made to be enjoyed upon release.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley

BARREL AGING None

ALCOHOL 13.9%

pH 3.76

TOTAL ACIDITY .585g/100ml

ROSÉ | SIGNATURE SELECTION
v.2021 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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