

FAMILY OWNED SINCE 1927



PEDRONCELLI

— 1927 CELEBRATING 2017 —
90
YEARS



RUSSIAN RIVER VALLEY SOURCES

The fruit for our Pinot Noir comes from Brooks Vineyard in the northern area of the Russian River Valley. Pinot Noir grown in the cool climate of the Russian River Valley in Sonoma County is regularly influenced by the coastal influence and this natural nighttime air-conditioning allows the grapes to develop full flavor maturity over an extended growing season while retaining the all-important acidity.

The 2020 growing season had some rain that helped the vines grow without stress. Warm summer temperatures and August heat accelerated maturation. Pinot Noir grapes were picked earlier this vintage to avoid the heat. The result is a very aromatic and fruit forward Pinot Noir with low alcohol and balanced acidity.

WINEMAKING

Destemmed and crushed grapes go to temperature controlled fermenter for 5 days of cold soaking at ~50F (pre-fermentation) with a daily pump over for extraction of color, aromatics and tannins. After that period fermentation starts. Fermenting at temperature ~75F to better extract the aromatics of Pinot, during this time a regime of three pump overs a day is used to achieve the right extraction, until dry. Then pressed and sent to storage tanks and later moved to barrels for aging for 10 months.

TASTING NOTES

Aromas of rose petals, red cherry and a dash of vanilla greet the nose. A light and velvety body embraces the flavors of cherry and black plum fruit with a touch of minerality. A clean finish with lingering fruit is balanced with smooth tannins. An elegant Pinot Noir.

TECHNICAL INFORMATION

APELLATION
Russian River Valley

BARREL AGING
10 months in American Oak barrels, 25% new

ALCOHOL 13.5%

pH 3.70

TOTAL ACIDITY .555g/100ml

PINOT NOIR | SIGNATURE SELECTION
v.2020 SONOMA COUNTY, RUSSIAN RIVER VALLEY



PEDRONCELLI WINERY

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