Vineyard Source
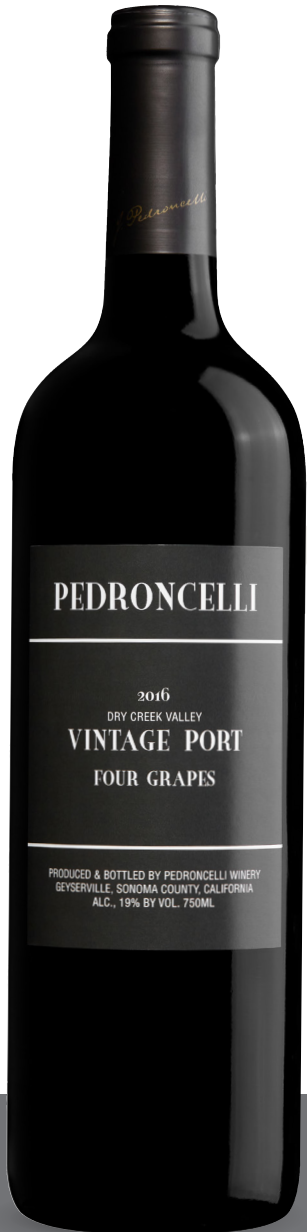
The grapes for this dessert wine came from Pedroncelli's estate vineyard in Dry Creek Valley. The four acre vineyard was established in 1995. The following Portuguese varieties are planted: Tinta Madeira, Tinta Cao, Touriga Nacional, and Souzao. They are harvested as a field blend and each contributes acid, color and flavor components. This is our twenty-seventh vintage.

Winemaking

The 2016 vintage experienced a good growing season with optimal conditions from enough rain during spring to launch the growing season, a balanced summer and all-important hangtime giving us fully mature grapes at harvest. The results are good acid balance, mature tannins and high intensity in aromatics and flavors.. Harvested on September 27, the fruit was brought to the winery, destemmed and co-fermented. Fermentation took 5 days and, with the addition of spirits (also known as fortification), stopped the process leaving just the right amount of residual sugar. The young wine is then aged in neutral American oak barrels for 5 years during which the wine matures adding softness and complexity to the finished wine.

Tasting Notes

Aromas of blackberry, caramel and cinnamon lead to deep flavors of ripe berry, toffee, baking spices, and dark chocolate. A full, rich and complex Port, well-balanced with a rich and spicy finish. Cellar note: Although ready to drink now, this port will benefit from aging for the next 10 years.

Technical Information

APPELLATION Dry Creek Valley

COMPOSITION
100% Port Grapes:
30% Tinta Madera
30% Tinta Cao
20% Souzao
20% Touriga Nacional

AGING 5 years in neutral oak barrels

ALCOHOL 19.5%

pH 3.76

TOTAL ACIDITY .600g/100ml

RESIDUAL SUGAR 9.3%

Vintage Port | four grapes
v.2016 SONOMA COUNTY, DRY CREEK VALLEY

CERTIFIED CALIFORNIA SUSTAINABLE VINEYARD & WINERY

PEDRONCELLI WINERY

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