

FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



2023 GIOVANNI & GIULIA SAUVIGNON BLANC

East Side Vineyard, Dry Creek Valley

Dry Creek Valley has a great pedigree developing distinctive Sauvignon Blanc. We found this grape perfect for the soil, sun, and place. Like a duet, it balances the essence of the grape, bright and captivating. There are two blocks on our East Side Vineyard, picked a week apart, to bring the best of the varietal aspects to the wine—one with grassy notes and the other with a tropical fruit core. The Mauritson Vineyard, just a few vineyard blocks to the south, contributed more tropical fruit complexity. These vineyards are situated near Dry Creek, and planted in well-drained soils, just like the best Sauvignon Blanc sites in other regions.

WINEMAKING

A wet and cooler growing season delayed bud break and harvest. Cooler than normal temperatures slowed maturity allowing grapes to produce exceptional aromas and flavors compared to previous vintages. A highly aromatic Sauvignon Blanc with outstanding quality.

Once the grapes are destemmed and pressed the juice goes to stainless steel fermenting tanks to cold soak for 24/48 hours. Inoculated with selected yeast and slow fermentation at about 58F in stainless steel tanks completes the process. Keeping the temperature controlled during fermentation maintains the flavors. The wine is bottled soon after harvest and, without oak aging or malolactic fermentation, brings the vintage's freshness to the glass.

TASTING NOTES

Intense aromatics and 'very varietally correct' quips our winemaker. True to the Sauvignon Blanc grape, the bouquet has notes of fresh grass and pineapple. Lime zest, pear and tropical fruit flavors are layered with a touch of honey. Light-bodied, refreshing, and zesty. Please enjoy it upon release or within a year or two as no aging is required.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley

COMPOSITION

100% Sauvignon Blanc

BARREL AGING

Stainless steel fermented,
no barrel aging

ALCOHOL 13.5%

PH 3.26

TOTAL ACIDITY

.525g / 100 ml



PEDRONCELLI WINERY

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