

FAMILY OWNED SINCE 1927



PEDRONCELLI



SINGLE VINEYARD—BLOCK 007

Our vineyards are assigned block numbers to identify them as they are planted. Block 007 refers to one portion of our vineyard located a mile west of the winery, on the eastern bench above Dry Creek and has caught the attention of our winemaking team because it consistently produces fruit of singular quality.

We farm 31 acres of Cabernet Sauvignon on our estate and were the first to plant the king of red wine grapes in Dry Creek Valley circa 1965. It was established in 1992 on the Scott Henry trellis system which splits the cordon arms into a double tier. This is for optimum production and ripeness. The soil is well drained and located next to Canyon Creek where it is gravelly and ideal for growing Cabernet Sauvignon.

WINEMAKING

The vintage brought a good growing season with rain in spring and warm summer temperatures with only a few heat spikes in September. Cabernet Sauvignon grapes from the Block 007 were picked on the last days of September based on maturity and acidity levels. High concentration of phenols and aromatics in this vintage with mild tannins.

The block was picked on September 22. The juice and berries are cold soaked for 48 hours and then inoculated with the Bordeaux yeast strain. Fermentation in our small capacity temperature controlled stainless steel tank gave optimal skin/juice ratio and better extraction of flavor and color. The young wine was transferred to small American oak barrels to age for seventeen months with 40% new oak.

TASTING NOTES

Enticing aromas of toasty oak, dried herbs, and blackberry notes are typical of this vineyard's personality. Smooth tannins introduce berry flavors combined with a touch of pepper, cedar, and a mocha. A rounded finish framed by minerality and bright acidity is simply elegant. Medium to full bodied the wine's great structure leads to marvelous aging potential.

TECHNICAL INFORMATION

APPELLATION
Dry Creek Valley,
Sonoma County

COMPOSITION
100% Estate Cabernet Sauvignon

BARREL AGING
17 months in American oak
barrels, 40% new

ALCOHOL 13.9%

pH 3.72

TOTAL ACIDITY .580g/100ml

CABERNET SAUVIGNON | BLOCK 007
v.2020 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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