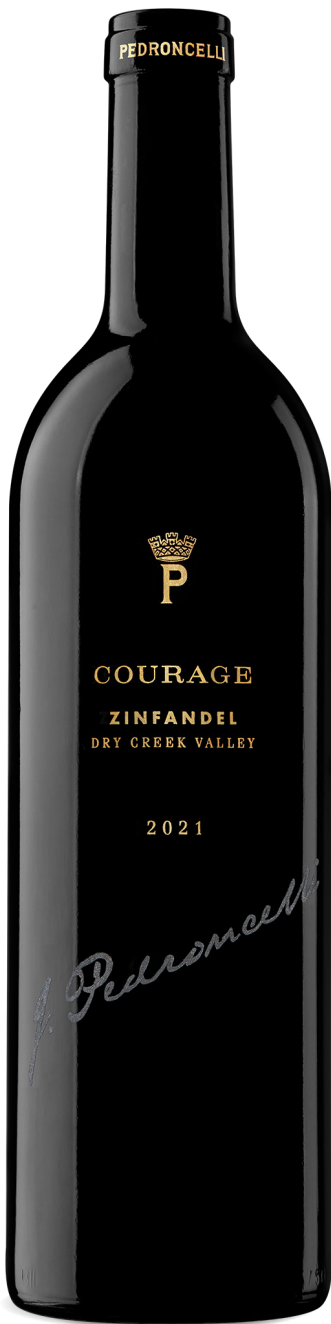


FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



2021 COURAGE ZINFANDEL

Faloni Vineyard, Dry Creek Valley, Sonoma County

COURAGE

The confidence to act in accordance with one's beliefs—for four generations. And it takes courage to be a farmer. Deciding where, how and what to plant in order to bring in the best quality grapes; taking on the challenges Mother Nature sends our way; the labor-intensive practices to get the best out of the vine; picking at the perfect moment—all of this requires meticulous attention and courage.

FALONI VINEYARD

Dave and Dena Faloni are the neighbors behind Courage Zinfandel, a three-generation grape growing family located two miles west of the winery. While most Zinfandel in the valley is head-pruned Dave has trained his vines on a trellis. He knows every quirk of the soil and every vine on their 24 acres having farmed it all of his life.

THE WINE

2021 was a warm harvest. Drought conditions sped up maturity and created a concentration of flavors and color. The grapes were harvested on September 6th. Showing a rich concentrated wine with intense variety of flavors and mild acids.

After destemming, the grapes are cold soaked for 2 days in a temperature controlled stainless steel tank. This lot is inoculated with the Priorat (Tempranillo) yeast bringing the best out of the fermentation. Daily pumping, over the cap (grape skins at the top of the tank), extracts deeper color and makes a fuller bodied wine. The young wine is pressed and sent to storage tanks until barreled down for aging in American oak barrels for sixteen months. This mellows the wine with additional time in oak and gives a deeper complexity as well.

TASTING NOTES

Rich dark ruby in the glass. Aromas of ripe berries, cinnamon and white pepper. Full-bodied with plump flavors of blackberry, fig, cinnamon, pepper, and a touch of nutmeg. Mild tannins highlight this Dry Creek Valley Zinfandel with lingering flavors and a peppery, fruity finish.

TECHNICAL INFORMATION

APPELLATION

*Dry Creek Valley,
Sonoma County*

COMPOSITION

100% Zinfandel

BARREL AGING

*16 months in American oak
barrels, 40% new oak*

ALCOHOL 15.4%

PH 3.45

TOTAL ACIDITY

.590g / 100 ml



PEDRONCELLI WINERY

707-857-3531 | 1220 Canyon Road, Geyserville, CA 95441 | www.pedroncelli.com

