

FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



2022 SONOMA CLASSICO RED BLEND

Dry Creek Valley, Sonoma County

SONOMA CLASSICO: THE STANDARD BY WHICH ALL OTHERS ARE MEASURED

Definition of a classic: judged over a while to be of the highest quality and an outstanding example.

Sonoma County's classic roots are in those early blends ranging from "Burgundy", "Claret" and "Mountain Red" to today's high-end "Red Wine Blends". These wines have been a regular part of Sonoma County's heritage. Sonoma Classico is the next step in the evolution of these blends. The classic style invites you to gather around the table as it becomes part of the meal, not the centerpiece. It is the sharing of this wine with family and friends that defines it as a standard.

THE VINEYARD & CELLAR NOTES

The vintage of 2022 was influenced by low amounts of rain due to drought and was followed by a warm summer and warmer harvest which sped up maturity while concentrating flavors and color. Harvest was early and the different estate vineyard blocks were picked over the first two weeks of September. A rich wine with intense aromatics, varietal flavors, and mild acidity is the result.

Barrel aging took place over 12 months in new and seasoned American oak barrels with 30% new oak. Working toward an approachable style, the time in oak softens the wine and adds complex layers to the finished product. The oak influence is nuanced and a supporting player because of the judicious use of new oak blended with neutral barrels.

TASTING NOTES

From the fruit-forward aromas to the lingering flavors, Sonoma Classico blends the characteristics of each grape seamlessly: red fruits with a touch of warm cooking spices; plum, spice, and dark berries with smooth tannins and light toast notes. Rich and velvety, this is a medium-bodied blend with a rounded and lingering finish.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley,
Sonoma County

COMPOSITION

A proprietary blend of
Merlot, Syrah, Sangiovese,
Tinta Madeira and Souzao

AGING

12 months in American Oak
barrels, 30% new oak

ALCOHOL 14.5%

PH 3.58

TOTAL ACIDITY

.600g / 100 ml



PEDRONCELLI WINERY

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