

FAMILY OWNED SINCE 1927



PEDRONCELLI



BENCH VINEYARDS

The source for our Bench Vineyards Merlot comes from selected blocks off of our vineyard located along Dry Creek Road combined with a small amount of fruit from one other grower a short distance from ours. Bench Vineyards, the name chosen for this wine, describes the natural terraces that flank Dry Creek Valley and rise gradually into the steep hills. Characterized by sloped topography and gravelly/rocky residual soils, the unique growing conditions combine to bring out the best in our Merlot.

WINEMAKER NOTES

Grapes were harvested the second week of September following a great growing season with warm to hot temperatures. The vintage shows intense phenolics and mild acids resulting in a very structured wine with smooth texture. The grapes were crushed into temperature controlled stainless steel tanks. Daily pumpovers during the fermentation gives a substantial increase in flavor and color. The young wine was transferred to small American oak barrels to age for 12 months in order to develop smoothness and complexity, giving the wine a subtle backbone of oak components.

TASTING NOTES

Our Merlot presents aromas of black plum and spice. Red cherry and deep plum flavors are showcased along with cinnamon notes and, in the background, a touch of vanilla and smoky oak. Medium bodied with smooth tannins follow through to a velvety finish.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley,
Sonoma County

BARREL AGING 12 months in
American Oak, 30% new

ALCOHOL 14.1%

pH 3.59

TOTAL ACIDITY .600g/100mg

MERLOT | BENCH VINEYARDS
v.2014 SONOMA COUNTY, DRY CREEK VALLEY

PEDRONCELLI WINERY

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