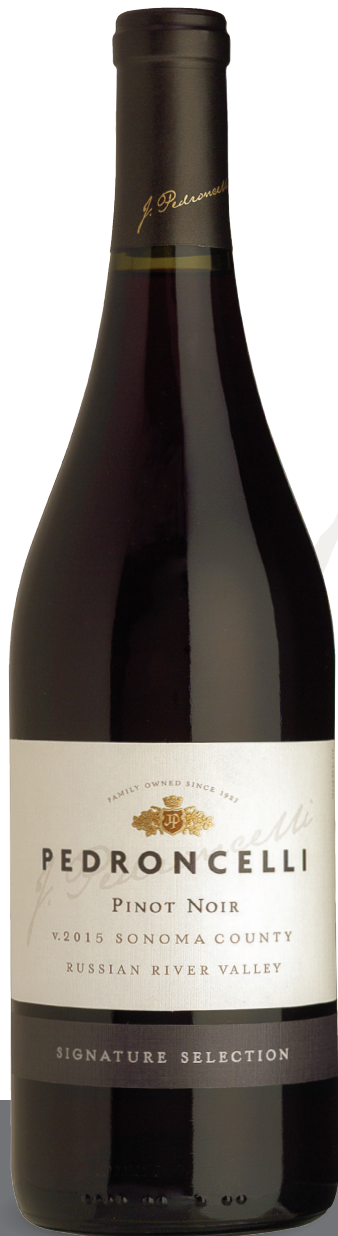


FAMILY OWNED SINCE 1927



PEDRONCELLI



RUSSIAN RIVER VALLEY SOURCES

The fruit for our Pinot Noir comes from five growers spread over the northern area of the Russian River Valley. The Frank Johnson Vineyard continues as a source of Pinot Noir, spanning 30 years, and is combined with four other growers: Brooks, Harrich, P. Marcucci, and J. Marcucci, all within a few miles of each other. Pinot Noir grown in the cool climate of the Russian River Valley in Sonoma County is regularly influenced by the intrusion of cooling evening fog from the Pacific Ocean a few miles to the west. This natural air-conditioning allows the grapes to develop full flavor maturity over an extended growing season while retaining the all-important natural acidity. Combined with a diverse complexity of soil types along with the vineyard sources creates a wine that reflects all the best of this growing region.

The 2015 vintage brought a dry and warm growing season which accelerated the ripening of Pinot Noir. Smaller berries and smaller crop, due to drought conditions, produced a higher concentration of aromas and fruit flavor. Softer acids and balanced tannins will also be part of a hallmark of the vintage. Grapes were harvested over the last two weeks of August and the first week of September, earlier than normal due to the growing season's weather pattern.

WINEMAKING

Destemmed and crushed grapes go to temperature-controlled fermenters for 5 days of cold soaking at ~50F (pre-fermentation) with a daily pump over for extraction of color, aromatics and tannins. After that period fermentation starts. Fermenting at temperature ~75F to better extract the aromatics of Pinot Noir. During fermentation we have a regime of three pump overs a day to achieve the right extraction, until dry. Then pressed and sent to storage tanks and later moved to barrels for aging. The round and polished texture of this wine comes not only from the high quality fruit but also judicious use of oak—the wine was aged for 9 months in small French oak barrels with 30% new oak.

TASTING NOTES

Aromas of floral and light spice notes. Flavors follow with red cherry, cranberry, a touch of vanilla with clove and nutmeg highlights. Smooth with a velvety texture and bright acidity, the finish is long and balanced with mild tannins. An elegant, medium-bodied Pinot Noir.

TECHNICAL INFORMATION

APELLATION

Russian River Valley

BARREL AGING

9 months in French Oak barrels

ALCOHOL 13.5%

pH 3.75

TOTAL ACIDITY .680g/100mg

PINOT NOIR | SIGNATURE SELECTION
v.2015 SONOMA COUNTY, RUSSIAN RIVER VALLEY

PEDRONCELLI WINERY

800-836-3894 | 1220 CANYON ROAD, GEYSERVILLE, CA 95441 | WWW.PEDRONCELLI.COM