

FAMILY OWNED SINCE 1927



PEDRONCELLI



A LONG TRADITION OF ROSÉ

We have been producing our Zinfandel-based Rosé since the mid-1950s. Grapes for our Dry Rosé were harvested from the Pedroncelli home ranch and another longtime Zin grower. The area's well-drained rocky soils, hillsides and excellent microclimate enable Zinfandel to develop generous fruit flavors. The grapes were picked the third week of August. The season brought fresh acidity and aromatics as well as bright color and flavors.

WINEMAKING

Over the years, we have refined our approach when it comes to the style of our Dry Rosé. The focus is on crisp acidity and true varietal character allowing the fresh Zinfandel flavors to shine. 2015 brought a near-perfect growing season and harvest giving the fruit good concentration of aromas and flavors.

Our Rosé is made by combining free run juice from early picked grapes (60% of the blend) and 40% saignée (juice which was drawn from the fermenting tank of fully ripened Zinfandel). Fermentation is finished in temperature controlled stainless steel tanks. Even though we make it in a dry style, the wine retains a hint of sweetness because of the fruitiness of the Zinfandel grape. Bottled a few months after harvest, the wine captures the freshness of the vintage.

TASTING NOTES

Inviting aromas of fresh strawberry, watermelon and spicy pepper. These are nicely balanced with the crisp taste of pomegranate, more strawberry and a bit of orange zest. The great framework of rounded acidity, along with the refreshing finish, lingers between tartness and fruitiness. Our Rosé is made to be enjoyed upon release.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley

BARREL AGING None

ALCOHOL 13.9%

pH 3.46

TOTAL ACIDITY .585g/100mg

DRY ROSÉ OF ZINFANDEL | SIGNATURE SELECTION
v.2015 SONOMA COUNTY, DRY CREEK VALLEY

PEDRONCELLI WINERY

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