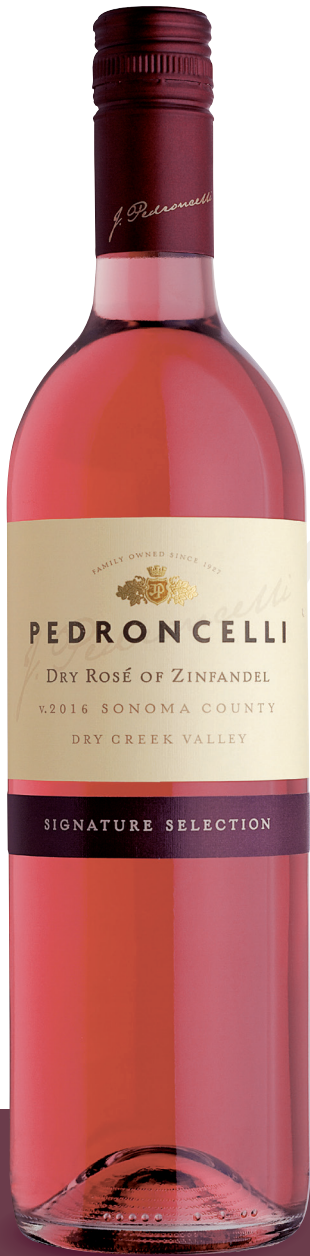


FAMILY OWNED SINCE 1927



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 first week of September.

WINEMAKING

2016 brought the right amount of rain in spring and perfect growing conditions during the summer. Excellent quality grapes with high intensity of aromas and higher acids than previous vintages. 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 fruit flavors to shine.

Our Rosé is made from 100% free run juice from early picked Zinfandel. Fermentation in temperature controlled stainless steel tanks takes place until dry. 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

Enticing floral aromas with rose petal and cherry. The bouquet is nicely balanced with a touch of citrus, spicy fruit flavor and crisp 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 13.7%

pH 3.60

TOTAL ACIDITY .700g/100mg

DRY ROSÉ OF ZINFANDEL | SIGNATURE SELECTION
v.2016 SONOMA COUNTY, DRY CREEK VALLEY

PEDRONCELLI WINERY

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