

FAMILY OWNED SINCE 1927



PEDRONCELLI



VINEYARD SOURCES

This varietal is known as the backbone grape of Chianti. In honor of our heritage we planted this classic Italian varietal more than 20 years ago while seeking to add some unique wines to our line. We named the three separate sites, which are located on our home ranch, "Alto Vineyards" for the steep hillsides where the vineyards thrive. In the last few vintages, the maturity of the vines as well as the quality of the fruit from these hilltop sections is at their peak.

WINEMAKING

The 2015 vintage was harvested the first week of September, one week earlier than previous vintage, due drought conditions. Sangiovese grapes were showing great fruit aromas and flavors, good acidity and riper tannins than previous vintages. The vineyard blocks were hand-picked and the fruit was crushed together creating a site-blend and transferred to stainless steel tanks where the juice was first cold soaked for 24 hours and then fermented for 10 days. The cap was pumped over periodically to enhance the color, flavor and intensity in the wine.

The wine was aged in neutral American oak barrels for fifteen months and developed additional smoothness and complexity through this process. We aged the wine in seasoned barrels for less astringency which is associated with this grape and, in turn, will not overpower the balance in the finished wine.

TASTING NOTES

Aromas of raspberry and spice highlight our Sangiovese. Tart cherry, spicy pepper and cranberry flavors blend with a touch of vanilla and soft oak in the background. The finish is framed by bright acidity, medium body and soft tannins, making this a great choice for pairing with meals.

TECHNICAL INFORMATION

APELLATION Dry Creek Valley, Estate Vineyards

BARREL AGING 15 months in American Oak

ALCOHOL 14.1%

pH 3.38

TOTAL ACIDITY .750g/100ml

SANGIOVESE | ALTO VINEYARDS
v.2015 SONOMA COUNTY, DRY CREEK VALLEY

PEDRONCELLI WINERY

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