

FAMILY OWNED SINCE 1927



PEDRONCELLI



VINEYARD SOURCES

Dry Creek Valley has a pedigree for developing great fruit characteristics as well as bright acidity in the Sauvignon Blanc grape. We sourced two vineyards for this vintage: our estate vineyards as well as one of our neighboring growers. Each vineyard's microclimate combines sun, soil and fog to retain ripe fruit and crisp flavor. Add these components to the special care and attention from the vineyard crew and the resulting wine is a wonderful reflection of terroir—wherein the sum is greater than the parts.

WINEMAKING

Spring rain and good growing conditions during the summer brought a normal pace to the ripening of the grapes and we began harvesting Sauvignon Blanc on August 28. Excellent quality, high intensity of aromas and bright acids are the result and the Sauvignon Blanc varietal aromatics shine through. After pressing, the juice goes to stainless steel fermenting tanks to cold soak for 24/48 hours. Inoculated with selected yeast and slow fermentation at about 58F in stainless steel tanks completes the process. We keep the temperature controlled during fermentation in order to keep all varietal flavors. The wine is bottled a few months after harvest without oak aging or malo-lactic fermentation. We continue to create this Sauvignon Blanc to capture freshness and showcase the luscious Dry Creek Valley fruit.

TASTING NOTES

Brightly aromatic with citrus, honey and fresh grass, very varietally correct. The clean and fresh flavors are layered with pineapple, lime, and green apple notes. Our Sauvignon Blanc is quite refreshing and crisp with a lingering tangy finish. Please enjoy upon release or within a year or two as no aging is required.

TECHNICAL INFORMATION

COMPOSITION

100% Sauvignon Blanc

APPELLATION Dry Creek Valley

BARRELAGING None

ALCOHOL 13.8%

pH 3.45

TOTAL ACIDITY .585g/100mg

SAUVIGNON BLANC | EAST SIDE VINEYARDS
v.2017 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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