

FAMILY OWNED SINCE 1927



PEDRONCELLI

— 1927 CELEBRATING 2017 —
90
YEARS



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: Harrich, Sanchietti, P. Marcucci and Brooks, 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 2017 growing season brought plenty of rain to the vineyards and perfect growing conditions followed during summer with even heat and great ripening environment maintaining normal acid levels. The grapes were harvested over the first week of September. The results in the fruit were high acidity, deep aromatics and soft tannins.

WINEMAKING

Destemmed and crushed grapes go to temperature controlled fermenter 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 ~75F to better extract the aromatics of the Pinot Noir fruit, 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 8 months in small French oak barrels with 25% new oak.

TASTING NOTES

Aromas of rose petals, pomegranate and a touch of nutmeg greet the nose. A velvety light body embraces the hints of strawberry and plum fruit with spicy toasted oak notes. The wine has bright acidity, a smooth long finish and is balanced with mild tannins. An elegant and tasteful Pinot Noir.

TECHNICAL INFORMATION

APELLATION

Russian River Valley

BARREL AGING

8 months in French Oak barrels

ALCOHOL 13.5%

pH 3.68

TOTAL ACIDITY .560g/100mg

PINOT NOIR | SIGNATURE SELECTION
v.2017 SONOMA COUNTY, RUSSIAN RIVER VALLEY



PEDRONCELLI WINERY

707-857-3531 | 1220 CANYON ROAD, GEYSERVILLE, CA 95441 | WWW.PEDRONCELLI.COM