

FAMILY OWNED SINCE 1927



PEDRONCELLI



A LONG TRADITION OF ROSÉ

We have been producing our zinfandel-based rosé since 1954 and have more than 60 vintages under our belt. Grapes for our Rosé were harvested from the Pedroncelli home ranch. The site's well-drained rocky soils, hillsides and excellent microclimate enable zinfandel to develop generous fruit flavors.

WINEMAKING

The year brought mild temperatures and a longer growing season with bigger production. Zinfandel grapes for the Rosé were picked on the 5th of September to preserve acidity, lower sugars and varietal flavors. The result is excellent quality grapes with an intensity of aromas and good acidity. Over the years, we have refined our approach when it comes to the style of our Rosé. The focus is on crisp acidity and true varietal character allowing the fruit flavors to shine.

After pressing the fruit, fermentation took place in temperature controlled stainless steel tanks until dry. Even though it is made 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

Pale pink in color with bright aromas of cherry and rose petals. Flavors feature strawberry and cherry up front with a hint of white pepper spice. Refreshing, clean and crisp with a touch of spiciness on the finish. Our Dry Rosé is made to be enjoyed upon release.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley

BARREL AGING None

ALCOHOL 13.5%

pH 3.37

TOTAL ACIDITY .660g/100mg

DRY ROSÉ OF ZINFANDEL | SIGNATURE SELECTION
v.2018 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

800-836-3894 | 1220 CANYON ROAD, GEYSERVILLE, CA 95441 | WWW.PEDRONCELLI.COM