

FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



EAST SIDE VINEYARD

2022 MERLOT

Dry Creek Valley, Sonoma County

THE BACKGROUND

The source for our Merlot comes from three vineyard blocks off our estate vineyard located along Dry Creek Road planted in the early 1990s. East Side Vineyard has natural benches that flank Dry Creek Valley and rise gradually from the valley floor. Characterized by sloped topography and gravelly residual soils, the unique growing conditions combine to bring out the best in our Merlot.

THE VINTAGE

The vintage of 2022 was influenced by low amounts of rain and was followed by a warm growing season which sped up maturity as well as concentrated flavors and color. The grapes from this single vineyard were harvested the first week of September preserving the varietal flavors, aromatics, and natural acidity.

WINEMAKER TASTING NOTES

Aromas of red fruits and a touch of cooking spices. Flavors of red plum, cherry, and spice are showcased with light toast notes. Medium-bodied with soft tannins which follow through to a long, savory finish. It is a beautifully balanced wine.

COMPOSITION | 100% Merlot

ESTATE VINEYARD SOURCE | East Side Vineyard

LOCATION | Low Eastern Bench of Dry Creek Valley

VINE AGE & FARMING | 28 Years Old, Scott Henry Trellis System

SOIL | Yolo Sandy Loam

WINEMAKING | The fruit was crushed into a small capacity stainless steel tank fermenter with daily pump-overs of the juice allowing a substantial increase in extraction of color, tannins, and flavor

BARREL AGING | 16 months in American Oak barrels, 30% new oak

ALCOHOL 14.8% PH 3.80 TOTAL ACIDITY .600g/100ml CASES PRODUCED 590



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