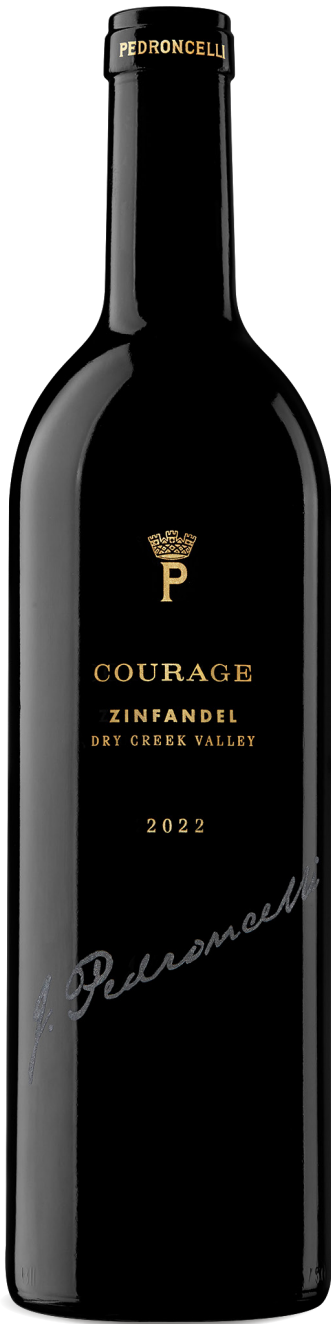


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PEDRONCELLI

TRADE BONDED WINERY 113 MARK



COURAGE

2022 ZINFANDEL

Dry Creek Valley, Sonoma County

THE BACKGROUND

Dave and Dena Faloni are the neighbors behind Courage Zinfandel, a three-generation grape growing family located two miles west of the winery. While most Zinfandel in the valley is head-pruned Dave has trained his vines on a trellis. He knows every quirk of the soil and every vine on their 24 acres having farmed it all of his life.

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 while concentrating flavors and color. The grapes from this single vineyard were harvested the first day of September preserving the varietal flavors, aromatics, and natural acidity.

WINEMAKER TASTING NOTES

The aromas of ripe red berries and baking spices introduce this wine. Full-bodied with a plump fruit palate of blackberry, boysenberry, cinnamon, vanilla, and toasted oak notes. Our single vineyard Zinfandel finishes with hints of white pepper laced through the lingering lush fruit.

COMPOSITION | 100% Zinfandel

VINEYARD SOURCE | Faloni Vineyard

LOCATION | Western Valley Floor, Dry Creek Valley

VINE AGE & FARMING | 36 Years, Trellis System established on St. George Rootstock

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. A yeast from the Priorat was used to complement the full fruit characteristics of this vineyard.

BARREL AGING

16 months in American Oak barrels, 40% new oak, using oak from Appalachia which balances the wine with its tannins and spice profile

ALCOHOL 15.9% PH 3.68 TOTAL ACIDITY .600g/100ml CASES PRODUCED 585



PEDRONCELLI WINERY

707-857-3531 | 1220 Canyon Road, Geyserville, CA 95441 | www.pedroncelli.com

