

FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK

— INAUGURAL RELEASE —

BLOCK 10

2022 CABERNET SAUVIGNON

Dry Creek Valley, Sonoma County



THE BACKGROUND

This single vineyard Cabernet Sauvignon is planted on the Home Ranch Vineyard. The vines are 13 years old and planted to Clone 337 which was chosen for its ability to produce exceptional Cabernet Sauvignon and matched to this place. Once matured, the vineyard caught winemaker Montse Reece's eye for its unique appeal and striking characteristics.

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 in mid-September preserving the varietal flavors, aromatics, and natural acidity.

WINEMAKER TASTING NOTES

The inaugural release of this estate-grown Cabernet Sauvignon features aromas of mocha, dark ripe berries, and a touch of dried green herbs. The deep flavors of blackberry, cherry, mocha and hazelnut are highlighted by great structure. The finish is soft with rounded tannins. While ready to enjoy upon release this wine has the aging potential of another 10 years.

COMPOSITION | 100% Cabernet Sauvignon

ESTATE VINEYARD SOURCE | Home Ranch Vineyard

VINE AGE & FARMING | 13 Years Old, Cane Pruned on Wire Trellis, Clone 337

SOIL | Yolo Sandy Loam

WINEMAKING

The fruit was crushed into a small capacity stainless steel tank fermenter with daily pump-overs during fermentation allowing a substantial increase in extraction of color, tannins, and flavor. Note: the Bordeaux yeast was used to ferment this small lot Cabernet Sauvignon

BARREL AGING | 16 months in French Oak barrels, 40% new oak

ALCOHOL 14.5% PH 3.77 TOTAL ACIDITY .585g/100ml CASES PRODUCED 590



PEDRONCELLI WINERY

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