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2024 GIOVANNI & GIULIA SAUVIGNON BLANC

East Side Vineyard, Dry Creek Valley

Dry Creek Valley has a great pedigree when developing distinctive Sauvignon Blanc. We found this grape perfect for the soil, sun, and place. Named for founders Giovanni & Giulia Pedroncelli, this wine is like a duet balancing the essence of the grape, bright and captivating. There are two blocks on our East Side Vineyard, picked about a week apart, to bring the best of the varietal aspects to the wine-one with grassy notes and the other with a tropical fruit core. The Woods Vineyard, just a few miles to the south, contributed more tropical fruit complexity. These vineyards are situated near Dry Creek, and planted in well-drained soils, just like the best Sauvignon Blanc sites in other regions.

WINEMAKING

Spring rain and a warm growing season kept maturity at a normal pace for the 2024 vintage. Sauvignon Blanc grapes were harvested over the last week of August through September 2. Grapes showed mild acidity, high aromatics and rounded flavors.

De-stemmed and crushed grapes are pressed, and the juice is transferred to stainless steel fermenting tanks to cold soak for 24/48 hours. Then inoculated with selected yeast and slowly fermented at about 56 F in temperature-controlled tanks to keep all varietal flavors. The wine is bottled soon after harvest brings the vintage's freshness to the glass.

TASTING NOTES

Intense aromatics and 'very varietally correct' quips our winemaker. True to the Sauvignon Blanc grape, the bouquet has notes of lemongrass, citrus and guava. Tropical fruits and citrus flavors of pineapple and grapefruit blend nicely. Light-bodied with a crisp, refreshing finish. Please enjoy it upon release or within a year or two as no aging is required.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley

COMPOSITION

100% Sauvignon Blanc

BARREL AGING

Stainless steel fermented, no barrel aging

ALCOHOL 13.5%

PH 3.51

TOTAL ACIDITY

.585q / 100 ml





