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PEDRONCELLI

Making Wine for Generations

Mother Clone Vineyard Sources

Pedroncelli's historic Zinfandel vineyards are located on the hillsides surrounding the winery, on the ranch originally purchased by John Pedroncelli Sr. in 1927 and planted to Zinfandel since 1904. Our Zinfandel vines are head-pruned and hand picked, a second generation vineyard cloned from the original "Mother" vines of which one quarter of an acre exist today. Although a small part of the blend, the fruit from these 100-year-old vines is included. Along with the grapes from our estate vineyards, it has been a tradition to blend in the fruit from the Buchignani vineyard, another old vine Zinfandel vineyard.

Winemaking

Coming from what is considered a difficult vintage and picked over a couple of weeks in September, the resulting fruit retained a high concentration of flavor and deep quality of fruit. While fermentation took place in temperature controlled stainless steel tanks, the cellar crew performed daily pumpovers—extracting color and flavor from the skins. The wine was aged in American oak barrels for 11 months. A touch of Petite Sirah (8%) adds additional color, structure, and tannin to our Zinfandel.

Tasting Notes

Our Mother Clone Zinfandel is full bodied and intense with classic Dry Creek Valley characteristics: aromas of blackberry jam and warm spice with ripe berry flavors framed by subtle black pepper spice. This is a concentrated wine offering a great balance of fruit, mild acid and tannin combined with a long, lingering finish. Enjoy now or cellar for three to five years.

Technical Information

APPELLATION Dry Creek Valley, Sonoma County
BARREL AGING 11 Months in American Oak, 30% New Oak
ALCOHOL 15.5% pH 3.75 TOTAL ACIDITY .600g/100ml



2010 MOTHER CLONE | ZINFANDEL

Dry Creek Valley, Sonoma County

PEDRONCELLI WINERY

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Prova no Encontro de Vinhos, Hotel Bourbon, Curitiba 27/10/2012.