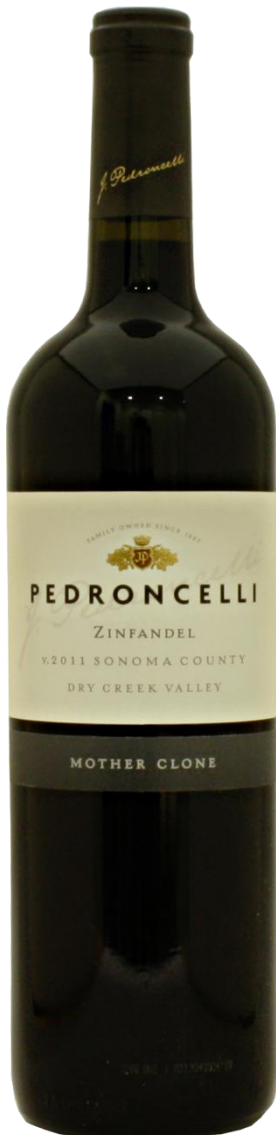


# Pedroncelli

## Zinfandel Mother Clone

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<i>Origin</i>	USA, California, Dry Creek Valley, Sonoma County
<i>Producer</i>	Pedroncelli
<i>Vintage</i>	2011
<i>Grape</i>	Zinfandel 92 %, Petite Sirah 8 %
<i>Cork/cap</i>	Cork
<i>Bottle volume</i>	750ml
<i>Acidity</i>	6.0g/l
<i>Alcohol content</i>	15.5 %
<i>Item no</i>	42-5002101



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### *Viticulture*

The Zinfandel vines are head-pruned and handpicked to make a second generation vineyard cloned from the original mother vines planted in 1904. The mother vines make up about one acre today and the fruit is still included to make up a part of the final blend.

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### *Winemaking*

Fermentation and maceration is done in temperature controlled steel tanks for 6 days. Further fermentation and aging for 12 months in American oak barrels. A touch of Petite Sirah adds additional color, structure and tannin to the Zinfandel.

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### *Tasting notes*

This wine 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. A concentrated wine that offers a great balance of fruit, mild acid and tannin combined with a long, lingering finish.

Goes very well with both dark and light meat as well as game and poultry. Preferably along with a bold, spicy wine sauce. Serve at 16-18°C.