

PEDRONCELLI

F. Johnson Vineyard

John Pedroncelli and vineyard manager Lance Blakeley work with Frank Johnson Vineyard to set aside a particular lot for this specially selected Chardonnay. Fruit comes entirely from a designated portion of the vineyard where two appellations meet: Russian River Valley on the south side and Dry Creek Valley to the north. The vineyard is influenced by the cool climate that combines marine fog layers at the confluence of Dry Creek and the Russian River. This mixture of cool climate with alluvial soils results in exceptional fruit leading to a nicely balanced wine.

Winemaking

The vineyard lot was harvested over two days, in the third week of September. The grapes were then destemmed, crushed and pressed into a stainless steel tank to settle for 24 hours. The juice was inoculated with Montrachet yeast and half-way through fermentation the juice was transferred to barrels. 10% of the production underwent secondary or "malo-lactic" fermentation. The wine was then aged for seven months in a blend of French and American oak. Weekly stirring of the wine while aging sur-lies ensured the round, smooth finish of this wine.

Tasting Notes

The bouquet for our Chardonnay retains the delicate aromas and flavors of lemongrass, green apple and honeydew melon. Barrel fermentation and a bit of malo-lactic fermentation adds a creamy, rich mouthfeel without overwhelming the fruit flavors. Crisp and full bodied, the flavors are layered with a toasted oak finish, elegant and balanced. Enjoy now or within three years of the vintage.

2009

Chardonnay
F. Johnson Vineyard
Dry Creek Valley
Sonoma County



Varietal composition: 100% Chardonnay
Aging: 7 months, French and American Oak barrels
Alcohol: 14.4%
Acidity: .615g/100ml
pH: 3.57

Pedroncelli Winery
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A Sonoma County Tradition Since 1927