

PEDRONCELLI

2009

**Chardonnay
Vintage Selection
Dry Creek Valley
Sonoma County**

Vineyard Sources

Fruit for this wine was harvested in the middle of September, bringing in ripe, flavorful grapes from our two vineyard sources. They are located at the southern end of Dry Creek Valley less than two miles from the cooler climate of the Russian River area. These vineyards benefit from the cool microclimate and alluvial soils and produce wines of exceptional fruit and balance, culminating in Chardonnay of great character and quality.

Winemaking

At Pedroncelli Winery, the winemaking goal is simple: showcase the distinctive fruit of each varietal. This focus on fruit is particularly important in creating the style of Chardonnay that is our winemaking team's trademark. We use stainless steel tanks to ferment 80% of the blend, capturing the fresh and lively flavors of the varietal. The balance was separately barrel fermented in American oak barrels and aged for seven months before being blended with the larger portion. The barrel fermentation and a small amount of secondary, or "malo-lactic" fermentation added some toast and creamy notes giving a boost of complexity to the finished wine.

Tasting Notes

While the refreshing citrus, melon and tropical fruit aromas and flavors predominate, the blend of the stainless steel fermented and barrel fermented Chardonnay adds both fruit-forward qualities and complexity. The wine finishes clean, crisp and light. Drink now—no aging required.



Aging: 20% aged in American oak for 7 months
Alcohol: 14.2%
pH: 3.51
Acidity: 570g/100ml

Pedroncelli Winery
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A Sonoma County Tradition Since 1927