

# PEDRONCELLI

*A Sonoma County Tradition Since 1927*

## **F. Johnson Vineyard**

John Pedroncelli and vineyard manager Lance Blakeley work with Frank Johnson Vineyard to set aside a particular block for this specially selected Chardonnay. Two appellations meet in this vineyard: Russian River Valley on the south side and Dry Creek Valley to the north. Fruit comes entirely from a designated portion on the Dry Creek Valley side. Influenced by the cool climate that combines marine fog layers and the confluence of two main waterways, the resulting wine has exceptional quality.

## **Winemaking**

The vineyard lot was harvested over three days at the end of September and the vintage brought bright acidity and intense varietal aromas and flavors. The grapes were crushed and pressed into a stainless steel tank to settle for 24 hours. The juice was inoculated with Montrachet yeast and half-way through was transferred to barrels to complete fermentation. 15% of the production underwent secondary or malo-lactic fermentation. The wine was then aged for seven months in American oak, 30% new oak. Weekly stirring of the barrels ensured the round, smooth effects of aging the wine sur-lie.

## **Tasting Notes**

The bouquet for our Chardonnay retains the delicate aromas and flavors of honey, apple, and melon. Barrel fermentation and a bit of malo-lactic fermentation add 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.

## **Technical Information:**

Appellation: Dry Creek Valley

Barrel aging: seven months sur lie in American oak barrels

Alcohol: 14.4% pH: 3.58

Total acidity: .691g/100ml

**2010**

**Chardonnay**

**F. Johnson Vineyards  
Dry Creek Valley  
Sonoma County**



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