

PEDRONCELLI

A Sonoma County Tradition Since 1927

Vineyard Sources

Fruit for this wine was harvested at the end 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 trademark. We use stainless steel tanks to ferment 70% of the blend, capturing the fresh fruit flavors. 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, apple and melon aromas and flavors predominate, the blend of the two Chardonnay lots adds both fruit forward qualities and oak complexity. Highlighted by bright acidity, the wine finishes clean, crisp and full flavored. Drink now—no aging required.

Technical Information:

Appellation: Dry Creek Valley, Sonoma County
Aging: 30% of the blend was fermented and aged in
American oak for 7 months
Alcohol: 14.2% pH: 3.56
Acidity: .675g/100ml

2010
Chardonnay
Vintage Selection
Dry Creek Valley
Sonoma County



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