

FAMILY OWNED SINCE 1927



# PEDRONCELLI



## HARVEST & VINEYARD NOTES

The warm summer growing season with moderate temperatures offered ideal conditions for the grapes and, as a result, had great natural acidity, intense quality and well developed sugars. Grapes for this wine were harvested over 10 days beginning at the end of August. Sourced from three vineyards located at the southern end of Dry Creek Valley, they benefit from the cool microclimate and alluvial soils near the Russian River 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. Due to the ideal harvest conditions and excellent quality this vintage is fully flavored with a rich texture and balanced acids. We use stainless steel tanks to ferment 89% of the blend, capturing the fresh fruit flavors. The balance was separately barrel fermented in American oak barrels and aged for six months before being blended. The barrel fermentation and secondary or "malo-lactic" fermentation added some creamy notes giving a boost of complexity to the finished wine.

## TASTING NOTES

Citrus, peach and floral notes in the bouquet lead to flavors of fresh peach, green apple, a touch of lemon, and tropical fruit. The blend of the two Chardonnay lots adds both fruit forward qualities and a creamy texture. Highlighted by bright acidity, the wine finishes crisp with a fine lingering finish. Drink now—no aging required.

## TECHNICAL INFORMATION

APPELLATION Dry Creek Valley, Sonoma County

BARREL AGING 11% of the blend was fermented and aged in American oak for 6 months

ALCOHOL 14.2%

pH 3.67

TOTAL ACIDITY .630g/100mg

CHARDONNAY | SIGNATURE SELECTION  
v.2015 SONOMA COUNTY, DRY CREEK VALLEY

## PEDRONCELLI WINERY

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