



TASTING NOTES

A rich, full bodied Pinot! The various clones planted by F. Johnson a few years ago are represented for the first time in this vintage. They really add more complexity and flavors to the wine. In the nose are the typical cherry notes our Pinot exhibits, including layers of vanilla and cedar. Full and elegant in the mouth, rounded with a lingering fruit finish.

VINEYARD SELECTIONS

Ten years ago, Jim and John Pedroncelli developed single vineyard wines to showcase their growers who take great pride in their work, some tending grapes for more than 50 years in Dry Creek Valley. The wines in this series are limited in production, sourcing fruit from specific vineyard lots and making them to underscore the quality and elegance.

FRANK JOHNSON VINEYARD

Situated along the southern boundary of Dry Creek Valley, near the confluence of Dry Creek and the Russian River, this family-owned vineyard has provided Pinot Noir grapes to Pedroncelli for two decades. The appellation lines were drawn in the early 1980s and part of the vineyard is on the Dry Creek side and part on the Russian River Valley side. Five different Pinot Noir clones are planted on this vineyard and the location's cool microclimate and well-drained soils consistently produce fruit of uncommon finesse, depth and complexity.

WINEMAKING

The round, full and polished texture of this wine comes not only from the high quality fruit but also judicious use of oak-aging the wine for 12 months in small French oak barrels, 33% of it new oak. Syrah was added from an estate vineyard and adds depth and flavor.

TECHNICAL INFORMATION:

Appellation:	Sonoma County 68% Dry Creek Valley, 32% Russian River Valley
Composition:	95% Pinot Noir, 5% Syrah
Barrel Aging:	12 months, 60 gallon French Oak
Alcohol:	13.75%
pH:	3.65
Total acidity:	0.560g/100ml
Bottled:	March 2004
Production:	4,050 cases