

PEDRONCELLI

1220 CANYON ROAD • GEYSERVILLE • CA 95441 • (707) 857-3531 • (800) 836-3894 • FAX: (707) 857-3812

2003 CHARDONNAY DRY CREEK VALLEY VINTAGE SELECTION

VINTAGE SELECTION COMPONENTS

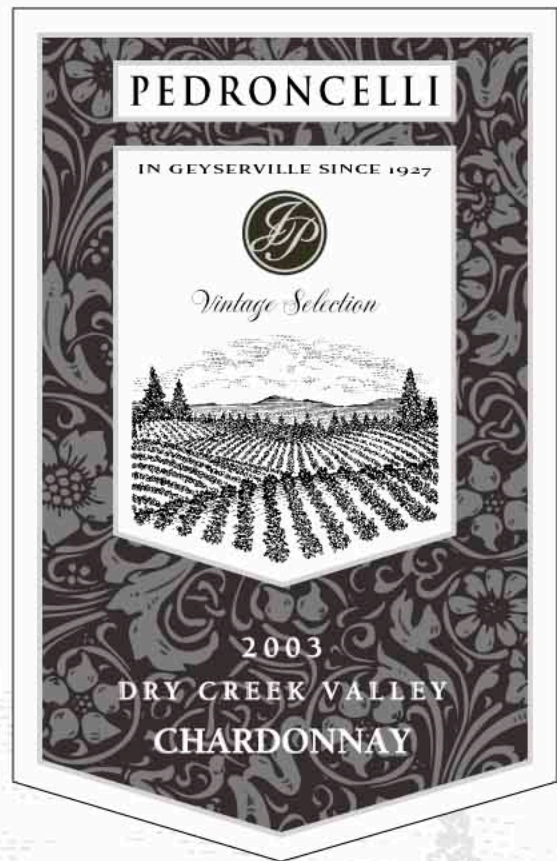
Fruit for this wine was harvested between the 4th and the 23rd of September bringing in ripe, flavorful grapes high in acid and low in pH. Most of the Chardonnay grapes were from the Frank Johnson Vineyard, located near the southern boundary less than two miles from the Russian River. This vineyard's cool microclimate and alluvial soils produce wines of exceptional fruit and balance.

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 winemaker John Pedroncelli likes to produce. 15% of the blend is from barrel fermented Chardonnay, adding some toast and cream notes to the wine.

TECHNICAL INFORMATION

Appellation: Dry Creek Valley, Sonoma County
Aging: 15% of the blend was aged in American and French oak for 10 months
Alcohol: 13.90%
pH: 3.45
Total Acidity: .679g/100ml
Bottled: June 2004
Production: 4,200 cases



TASTING NOTES

Crisp & refreshing! This Chardonnay was made keeping the varietal nuances in mind. With the majority fermented cold in Stainless Steel tanks along with minimal sur-lies aging, the fresh citrus flavors predominate, yet the wine has a soft and pleasing mouthfeel. Laced with aromas of pineapple and lemon, this mouthfilling wine is a perfect dinner companion with green salads, chicken or fish