



## TASTING NOTES

An elegant and full bodied Pinot Noir. It first shows the aromas of toasted oak and smoke blended with the scent of just crushed rose petals. On the palate, it tastes of ripe plum and bing cherry with juicy strawberry and soft cranberry notes. The long finish is nicely balanced between fruit and tannin.

SONOMA COUNTY:  
51% DRY CREEK VALLEY,  
49% RUSSIAN RIVER VALLEY

Ten years ago, Jim and John Pedroncelli earmarked 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 fruit was destemmed and whole berry fermented. The juice and skins soaked for two days before yeast inoculation. Fermentation took eleven days in a small stainless steel tank. Pumpovers were performed three times per day for maximum color extraction. 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.

## TECHNICAL NOTES:

Appellation: Sonoma County  
Composition: 100% Pinot Noir  
Barrel aging: 12 months in 60-gallon French oak barrels  
Alcohol: 13.8%  
pH: 3.51  
Total acidity: 0.57g/100ml  
Bottled: March 2005  
Production: 3,360 cases