

PEDRONCELLI

DRY CREEK VALLEY
CHARDONNAY
VINTAGE SELECTION

2006



ALC. 14.2% BY VOL.

Sonoma County

TASTING NOTES

Our Chardonnay was made keeping our trademark of “focus on the fruit” in mind. The refreshing lemon, melon and green apple aromas and flavors predominate, the toasted oak adds some complexity and the wine finishes crisp and flavorful. Drink now.

VINEYARD SOURCES

Fruit for this wine was harvested between September 27 through October 2, bringing in ripe, flavorful grapes from the Frank Johnson Vineyard, located at the southern boundary of Dry Creek Valley less than two miles from the Russian River. This vineyard’s cool microclimate and alluvial soils 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 winemaker John Pedroncelli’s trademark. Three quarters of the fruit was fermented in stainless steel tanks, capturing the fresh and lively flavors of the varietal. The balance was separately barrel fermented in American oak barrels and aged for nine months before being blended with the larger portion. The barrel fermentation and oak aging added some toast and creamy notes to the wine giving a boost of complexity to the finished product.

TECHNICAL NOTES

Appellation: Dry Creek Valley, Sonoma County
Composition: 100% Chardonnay
Barrel Aging: 25% of the blend was aged in American oak for 9 months
Alcohol: 14.2%
pH: 3.51
Total Acidity: .660g/100ml
Bottled: August 2007