

# PEDRONCELLI

DRY CREEK VALLEY  
CHARDONNAY  
F. JOHNSON VINEYARDS

2006



ALC. 14.2% BY VOL.

*Sonoma County*

## F. JOHNSON VINEYARD

Vineyard Manager Lance Blakeley works with Frank Johnson Vineyards to set aside a particular lot for this single vineyard selection. Fruit for this Chardonnay came entirely from a designated portion of the Frank Johnson Vineyard in Dry Creek Valley. Two

appellations meet in this vineyard: Russian River Valley on the south side and Dry Creek Valley to the north. Located less than two miles from the Russian River, the cool micro-climate (influenced by marine fog layers and the confluence of Dry Creek and Russian River), combined with the alluvial soils, results in exceptional fruit for a nicely balanced wine.

## TASTING NOTES

This wine retains all the delicate aromas of citrus, pineapple and pear. Barrel fermentation adds a creamy, rich mouthfeel without overwhelming the Chardonnay flavors. Crisp and full-bodied, the fruit flavors are layered with a toasted oak finish, elegant and balanced. Enjoy now or within three years of the vintage.

## WINEMAKING

The vineyard lot was harvested the last week of September. The grapes were then destemmed, crushed and pressed to a stainless steel tank to settle juice for 24 hours. The juice was inoculated with Montrachet yeast. When fermentation reached the halfway point, the fermenting juice was transferred to barrels to finish fermentation. The wine was then aged sur-lies. Weekly stirring of the wine ensured the round, smooth effects of aging the wine on the lees. 85% of the wine was fermented in French oak barrels with a complement of American oak.

## TECHNICAL NOTES

Appellation: Dry Creek Valley  
Composition: 100% Chardonnay  
Barrel Aging: Nine months in French & American oak barrels  
Alcohol: 14.2%  
pH: 3.36  
Total Acidity: .75g/100ml  
Bottled: August 2007  
Production: Limited