

PEDRONCELLI

Vineyard Sources

Fruit for this wine was harvested the last week of August, 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. Seventy per cent 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 seven 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.

Tasting Notes

"Our Chardonnay was made keeping our trademark of "focus on the fruit" in mind. The clean and refreshing citrus, melon and pear aromas and flavors predominate, the toasted oak adds complexity and the wine finishes crisp and full flavored. Drink now—no aging required."

**2007
Chardonnay
Vintage Selection
Dry Creek Valley**



Composition: 100% Chardonnay
Aging: 30% of the blend was aged in American oak for 7 months
Acidity: .690g/100ml
Alcohol: 14.3%
pH: 3.39

Pedroncelli Winery
1220 Canyon Rd. Geyserville CA • 800-836-3894 • www.pedroncelli.com • service@pedroncelli.com

A Sonoma County Tradition Since 1927