

PEDRONCELLI

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 their 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.

Winemaking

The vineyard lot was harvested over the last three days of August. 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 half-way 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. 75% of the wine was fermented in French oak barrels with a complement of American oak.

Tasting Notes

"This bouquet for our Chardonnay retains the delicate aromas and flavors of lemongrass, green apple and honeydew melon. Barrel fermentation adds a creamy, rich mouthfeel without overwhelming the fruit flavors. Crisp and full bodied, the flavors are layered with a toasted oak finish, elegant and balanced. Enjoy now or within three years of the vintage."

**2007
Chardonnay
F. Johnson Vineyard
Dry Creek Valley**



Composition: 100% Chardonnay
Aging: 9 months French & American oak barrels
Acidity: .675g/100ml
Alcohol: 14.5%
pH:: 3.38

Pedroncelli Winery

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A Sonoma County Tradition Since 1927