

FAMILY OWNED SINCE 1927



# PEDRONCELLI

1927

CELEBRATING

2017

90  
YEARS



## F. JOHNSON VINEYARD

The Frank Johnson Vineyard was planted to Chardonnay in the 1980s and is a primary source for Pedroncelli. A particular block is chosen for our small lot barrel-fermented style Chardonnay. Two appellations meet in this vineyard: Russian River Valley on the south side and Dry Creek Valley to the north. Fruit comes entirely from a designated portion on the Dry Creek Valley side. Influenced by the cool climate that combines marine fog layers and the confluence of two main waterways, the resulting wine shows exceptional quality.

## WINEMAKING

The plentiful rain in winter gave way to great conditions in the vineyard in 2018. The warm summer growing season with moderate temperatures offered the ideal environment for Chardonnay. Grapes were harvested on September 18. As a result, the fruit had great aromatics, balanced acidity and nice tropical fruit flavors.

The grapes were crushed and pressed into a temperature-controlled stainless steel tank to settle for 24 hours. The juice was inoculated with Montrachet yeast and half-way through fermentation was transferred to barrels. 100% of the production underwent malo-lactic or secondary fermentation. The wine was aged for eight months in 100% new and 90% seasoned American oak barrels. 100% of the barrels went through the secondary malo-lactic fermentation. Weekly stirring of the lees ensured the smoothing effects of aging the wine sur-lie, adding additional complexity.

## TASTING NOTES

Bright yellow in the glass. The bouquet of our single vineyard Chardonnay shows elegant floral notes, a touch of pear and tropical fruit. Rich with a balanced acidity and creamy flavor the wine is framed by vanilla, guava, and toasty oak notes. Barrel fermentation and malo-lactic fermentation add underlying complexity and richness. Medium bodied, the fruit flavors blend with bright acidity and a smooth finish. Enjoy now or within three years of release.

## TECHNICAL INFORMATION

### APPELLATION

Dry Creek Valley

### BARREL AGING

Eight months in American oak

ALCOHOL 14.2%

pH 3.38

TOTAL ACIDITY .600g/100ml

CHARDONNAY | F. JOHNSON VINEYARD  
v.2018 SONOMA COUNTY, DRY CREEK VALLEY



## PEDRONCELLI WINERY

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