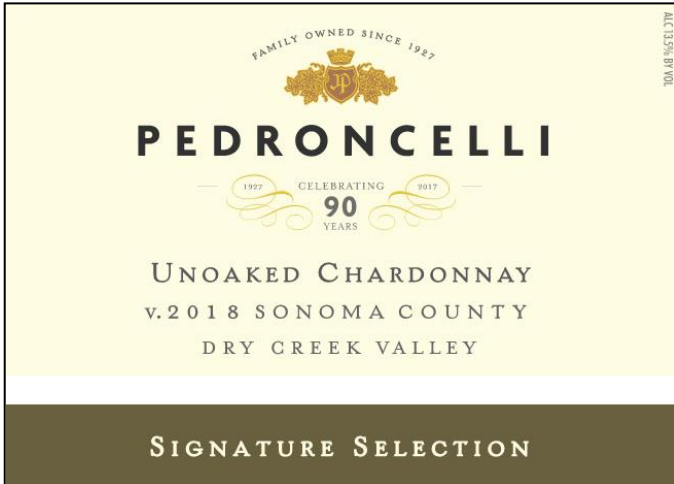


FAMILY OWNED SINCE 1927



PEDRONCELLI



Vineyard Sources & Vintage Notes

The Chardonnay fruit is sourced from four vineyards located at the southern end of Dry Creek Valley. The vineyards benefit from the cool microclimate near the Russian River and produce wines of exceptional fruit and balance, culminating in Chardonnay of great character and quality.

Spring rain and perfect growing conditions during summer paced the ripening of the grapes for a very good season leading up to harvest. The fruit was picked over the last week of September through the first week of October. Excellent quality, high intensity of aromas and bright acids. The

resulting wine is a pure expression of the fruit, without oak or malolactic fermentation, simply Chardonnay.

Winemaking Style

The goal is simple: showcase the fruit characteristics of the varietal. Winemaker Montse Reece refers to the focus as ‘varietally correct’. This attention to the fruit is particularly important in creating the Unoaked version of our Signature Selection Chardonnay. Once at the crushpad the grapes are destemmed and transferred to a pneumatic press. The juice goes to stainless steel fermenting tanks for a 48 hour cold soak followed by a temperature-controlled fermentation in order to maintain the varietal nuances. After inoculation with selected yeast the slow fermentation, at about 58F, takes place over 10 days.

Technical Information

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 13.5% pH: 3.57

Acidity: .518g/100ml

Tasting Notes:

Pale yellow in the glass. The aromas of meyer lemon and pineapple frame the wine. The tangy style leads to more citrus, passion fruit and green apple flavors. Light bodied, clean and refreshing with fruit forward qualities and a silky texture. Drink now—no aging required.

PEDRONCELLI WINERY

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