

FAMILY OWNED SINCE 1927



PEDRONCELLI

1927

CELEBRATING

2017

90
YEARS



F. JOHNSON VINEYARD

The Frank Johnson Vineyard was planted to Chardonnay more than 40 years ago 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

A large amount of rain during the winter and springs slowed the vineyards down and gave a steady hand to the growing season. Fruit for this single vineyard Chardonnay was harvested one week later than normal. Perfect weather conditions during harvest season with warm days/cool nights developed more aromatics and flavors than previous vintages giving the wine 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. The wine was aged for eight months on the less in 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

The bouquet of our F. Johnson Vineyard Chardonnay shows tropical fruit notes with a touch of peach and vanilla. Rich and layered with tropical fruit, honey and peach flavors following through with balanced acidity and a touch of oak. Barrel fermentation and malo-lactic fermentation add underlying complexity and richness. Medium bodied, the fruit flavors blend with bright acidity and a creamy finish. Enjoy now or within three years of release.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley

BARREL AGING

Eight months in American oak

ALCOHOL 14.1%

pH 3.48

TOTAL ACIDITY .580g/100ml

CHARDONNAY | F. JOHNSON VINEYARD
v.2019 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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