

FAMILY OWNED SINCE 1927



# PEDRONCELLI

1927

CELEBRATING

2017

90  
YEARS



## IN THE VINEYARD

The Chardonnay fruit is sourced from the Frank Johnson Vineyard located at the southern end of Dry Creek Valley. This vineyard benefits from the cool microclimate and alluvial soils near the Russian River and produces Chardonnay with exceptional fruit and balance, culminating in great character. Spring rain and an even tempered growing season offered ideal conditions for development in the grapes and, as a result, they reflect bright acidity, high intensity of aromas and excellent quality.

## WINEMAKING

The winemaking goal is simple: showcase the distinctive fruit of each variety. This focus on fruit is particularly important in creating the Signature Selection Chardonnay. After the grapes were picked the third week of the second week of September we use stainless steel tanks to ferment 90% of the wine, capturing the fresh fruit flavors. The balance was separately barrel fermented in American oak barrels and aged for eight months before being combined. The barrel fermentation and secondary or "malolactic" fermentation added some creamy notes giving a boost of complexity to the finished wine.

## TASTING NOTES

Tropical fruit, citrus and peach aromas lead to juicy fruit flavors of lime, pineapple, honey and vanilla notes. The blend of the two Chardonnay lots adds both fruit forward qualities and a creamy texture. Highlighted by bright acidity, the wine finishes clean and refreshing. Drink now—no aging required.

## TECHNICAL INFORMATION

**APPELLATION** Dry Creek Valley, Sonoma County

**BARRELAGING** 10% of the blend was fermented and aged in American oak for 8 months

**ALCOHOL** 14.1%

**pH** 3.53

**TOTAL ACIDITY** .538g/100ml

CHARDONNAY | SIGNATURE SELECTION  
v.2019 SONOMA COUNTY, DRY CREEK VALLEY



**PEDRONCELLI WINERY**

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