

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. Moderate rain during growing season followed by high temperatures close to harvest accelerated maturation. Chardonnay was picked the first week of September showing high aromatics, tropical notes and bright acidity.

## 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 first week of September the juice and berries were delivered to temperature controlled stainless steel tanks to ferment, capturing the fresh fruit flavors of the vintage.

## TASTING NOTES

Tropical fruit, citrus and peach aromas lead to juicy fruit flavors of lemon, pineapple, honey and sweet spices. A light bodied Chardonnay highlighted by balanced acidity, the wine finishes clean and refreshing. Drink now—no aging required.

## TECHNICAL INFORMATION

APPELLATION Dry Creek Valley, Sonoma County

BARRELAGING No oak aging

ALCOHOL 14.0%

pH 3.42

TOTAL ACIDITY .700g/100ml

CHARDONNAY | SIGNATURE SELECTION  
v.2020 SONOMA COUNTY, DRY CREEK VALLEY



**PEDRONCELLI WINERY**

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