FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



2022 CHARDONNAY F. JOHNSON VINEYARD

Dry Creek Valley, Sonoma County

VINEYARD SOURCE

The Frank Johnson Vineyard was planted to Chardonnay more than 40 years ago and a particular block is chosen for our small lot barrel-fermented Chardonnay. Two appellations meet in this vineyard: Russian River Valley on the south side and Dry Creek Valley to the north. Influenced by the cool climate that combines marine fog layers and the confluence of two main waterways, the resulting wine shows exceptional quality.

HARVEST & WINEMAKING NOTES

Warm weather during the growing season concentrated flavors and the drought brought lower yields. The Chardonnay was harvested in the last week of August. As a result, the wine shows a high concentration of aromatics, rich varietal flavors, and mild acidity.

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 lees in new and 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 and toasted oak with a touch of vanilla. Rich and layered flavors of Crème brulee and peach following through to balanced acidity and toast notes. Barrel fermentation and malo-lactic fermentation add underlying complexity and richness. Medium bodied, the fruit flavors blend with together for a creamy, bright finish. Enjoy now or within three years of release.

TECHNICAL INFORMATION

APPELLATION

Dry Creek Valley, Sonoma County

BARREL AGING

Eight months in French oak, 25% new

ALCOHOL 14.3%

PH 3.85

TOTAL ACIDITY

.580q / 100 ml



