

FAMILY OWNED SINCE 1927



PEDRONCELLI

1927

CELEBRATING

2022

95
YEARS



IN THE VINEYARD

The Chardonnay fruit is sourced from three vineyards located at the southern end of Dry Creek Valley. They benefit from the cool microclimate and alluvial soils near the Russian River and produces Chardonnay with exceptional fruit and balance, culminating in great character. Drought influenced the growing season, with less rain it lowered production and acidity but intensified the flavors. Chardonnay was harvested over the first two weeks of September. As a result, the wine shows high concentration of aromatics with varietal flavors and mild acidity.

WINEMAKING

The winemaking goal is simple: showcase the distinctive fruit of this variety. This focus on fruit is particularly important in creating the Signature Selection Chardonnay. After the grapes were picked and pressed the juice was delivered to temperature controlled stainless steel tanks to ferment, capturing the fresh fruit flavors of the vintage. A few months later the wine was bottled.

TASTING NOTES

Aromas of citrus and pineapple lead to juicy tropical flavors of mango, meyer lemon, and honey finishing clean and bright. A smooth-bodied Chardonnay highlighted by medium acidity, the taste lingers with tropical flavors and a light finish. Drink now—no aging required.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley,
Sonoma County

BARRELAGING No oak aging

ALCOHOL 14.0%

pH 3.57

TOTAL ACIDITY .540g/100ml

CHARDONNAY | SIGNATURE SELECTION
v.2021 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

707-857-3531 | 1220 CANYON ROAD, GEYSERVILLE, CA 95441 | WWW.PEDRONCELLI.COM