

FAMILY OWNED SINCE 1927

# PEDRONCELLI

TRADE BONDED WINERY 113 MARK



## IN THE VINEYARD

The Chardonnay fruit is sourced from the Frank Johnson Vineyard at the southern end of Dry Creek Valley. The cool microclimate and alluvial soils near the Russian River produce 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 last week of August. As a result, the wine shows a 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. 100% of the wine underwent malolactic fermentation in the tank. A few months later the wine was bottled.

## TASTING NOTES

Floral and tropical fruit aromas lead to flavors of citrus, baking spices, Crème brûlée and butter. A light-bodied Chardonnay highlighted by medium acidity, the taste lingers with a round and crisp finish. Drink now—no aging required.

## TECHNICAL INFORMATION

APPELLATION Dry Creek Valley, Sonoma County

BARRELAGING No oak aging

ALCOHOL 14.1%

pH 3.66

TOTAL ACIDITY .430g/100ml

CHARDONNAY | SIGNATURE SELECTION  
v.2022 SONOMA COUNTY, DRY CREEK VALLEY



**PEDRONCELLI WINERY**

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