

FAMILY OWNED SINCE 1927



PEDRONCELLI

1927

CELEBRATING

2017

90
YEARS



IN THE VINEYARD

The Chardonnay fruit is sourced from three vineyards located at the southern end of Dry Creek Valley. The vineyards benefit from the cool microclimate and alluvial soils near the Russian River and produce wines of exceptional fruit and balance, culminating in Chardonnay of great character and quality. Spring rain and perfect growing conditions during the 2017 summer accelerated the ripening of the grapes and offered ideal conditions for development in the grapes and, as a result, they had great natural acidity, intense quality and well-developed sugars.

WINEMAKING

The winemaking goal is simple: showcase the distinctive fruit of each varietal. This focus on fruit is particularly important in creating the Signature Selection Chardonnay. After the grapes were picked the first 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 seven 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

Pineapple, mango and peach aromas lead to juicy fruit flavors of ripe peach, sweet spices, pineapple, basically loaded with tropical fruit 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

APELLATION Dry Creek Valley, Sonoma County

BARRELAGING 10% of the blend was fermented and aged in American oak for 7 months

ALCOHOL 13.9%

pH 3.67

TOTAL ACIDITY .525g/100mg

CHARDONNAY | SIGNATURE SELECTION
v.2017 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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