

FAMILY OWNED SINCE 1927



PEDRONCELLI

1927

CELEBRATING

2017

90
YEARS



IN THE VINEYARD

The Chardonnay fruit is sourced from four 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. Spring rain and perfect growing conditions during the 2018 growing season offered ideal conditions for development in the grapes and, as a result, they reflect bright acidity, high intensity of aromas and excellent quality.

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 between mid-September and the first part of October we use stainless steel tanks to ferment 85% of the wine, capturing the fresh fruit flavors. The balance was separately barrel fermented in American oak barrels and aged for eight 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 citrus, sweet spices, pineapple, and toasty oak 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

APPELLATION Dry Creek Valley,
Sonoma County

BARRELAGING 15% of the
blend was fermented and aged in
American oak for 8 months

ALCOHOL 13.5%

pH 3.37

TOTAL ACIDITY .660g/100ml

CHARDONNAY | SIGNATURE SELECTION
v.2018 SONOMA COUNTY, DRY CREEK VALLEY



PEDRONCELLI WINERY

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