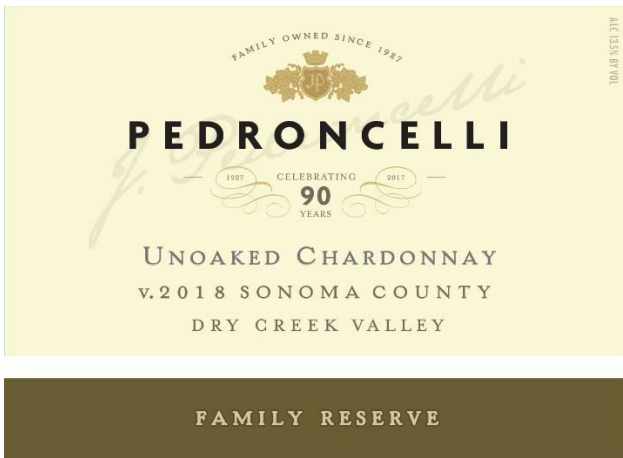


FAMILY OWNED SINCE 1927



PEDRONCELLI



Vineyard Sources & Vintage Notes

The Chardonnay fruit is sourced from vineyard located at the southern end of Dry Creek Valley. The benefit from the cool microclimate near the Russian River Valley appellation produces fruit with a higher acidity, minerality along with a more balanced fruit profile.

The even paced growing season was followed by a mild summer which provided for great development in the vineyard. It was a very good season leading up to harvest which was even handed as well. The fruit was picked over the final week of September through the

first week of October. Quality was excellent with great intensity of aromas and bright acidity.

For this Family Reserve the focus is on the fruit. This attention is particularly important in creating this unoaked version of Chardonnay. Once harvested the free-run juice is fermented in temperature controlled stainless steel tanks where a slow fermentation of 10 days allows full flavor development.

Technical Information

Appellation: Dry Creek Valley, Sonoma County

Alcohol: 13.5% pH: 3.57

Acidity: .518g/100ml

Tasting Notes:

A light and crisp Chardonnay with aromas and flavors of bright citrus, green apple and honey. Tangy with a light body, refreshing taste and smooth texture.

PEDRONCELLI WINERY

800-836-8894 | 1220 CANYON ROAD, GEYSERVILLE, CA 95441 | WWW.PEDRONCELLI.COM