

FAMILY OWNED SINCE 1927



PEDRONCELLI



F. JOHNSON VINEYARD

The Frank Johnson Vineyard was planted to Chardonnay in the 1980s and is a primary source for Pedroncelli. A particular block is chosen for our small lot barrel-fermented style Chardonnay. Two appellations meet in this vineyard: Russian River Valley on the south side and Dry Creek Valley to the north. Fruit comes entirely from a designated portion on the Dry Creek Valley side. Influenced by the cool climate that combines marine fog layers and the confluence of two main waterways, the resulting wine shows exceptional quality.

WINEMAKING

The vineyard block was harvested September 16 and the warm summer growing season with moderate temperatures developed great natural acidity with balanced sugars and rich texture.

The grapes were crushed and pressed into a stainless steel tank to settle for 24 hours. The juice was inoculated with Montrachet yeast and half-way through fermentation was transferred to barrels. 40% of the production underwent secondary or malo-lactic fermentation. The wine was then aged for eight months in 70% American Oak and 30% new French Oak. Weekly stirring of the barrels ensured the smoothing effects of aging the wine sur-lie, adding additional complexity.

TASTING NOTES

The bouquet of our single vineyard Chardonnay retains the full aromas of buttery toast, pear and vanilla combines with the flavors of pineapple, honey and crème brûlée. Barrel fermentation and a bit of malo-lactic fermentation added a creamy richness without overwhelming the taste. Full bodied, the fruit flavors blend with good acidity and an elegant, lingering finish. Enjoy now or within three years of release.

TECHNICAL INFORMATION

APPELLATION Dry Creek Valley

BARREL AGING
Eight months *sur-lie* in American and French oak

ALCOHOL 14.2%

pH 3.37

TOTAL ACIDITY .540g/100mg

CHARDONNAY | F. JOHNSON VINEYARD
v.2014 SONOMA COUNTY, DRY CREEK VALLEY

PEDRONCELLI WINERY

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