

# PEDRONCELLI





SIGNATURE SELECTION

## VINEYARD SOURCES

We had a textbook perfect growing season and harvest again in 2014. The warm summer growing season with moderate temperatures offered ideal conditions for Chardonnay and, as a result, had great natural acidity and well developed sugars. Grapes for this wine were harvested the third week of September and were sourced from three vineyards located at the southern end of Dry Creek Valley. They 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.

#### WINEMAKING

At Pedroncelli Winery, the winemaking goal is simple: showcase the distinctive fruit of each varietal. This focus on fruit is particularly important in creating the style of Chardonnay that is our trademark. Due to the ideal harvest conditions and excellent quality this vintage is fully flavored with a rich texture and balanced acids. We use stainless steel tanks to ferment 75% of the blend, capturing the fresh fruit flavors. The balance was separately barrel fermented in American oak barrels and aged for seven months before being blended with the larger portion. The barrel fermentation and a small amount of secondary or "malo-lactic" fermentation added some rich and creamy notes giving a boost of complexity to the finished wine.

### TASTING NOTES

Rich lemon, pear and honey notes in the bouquet lead to fresh flavors of apple, meyer lemon, and mango. The blend of the two Chardonnay lots adds both fruit forward qualities and toasted oak complexity. Highlighted by bright acidity, the wine finishes crisp with a long lingering finish. Drink now—no aging required.

# Technical Information

APPELLATION Dry Creek Valley, Sonoma County

BARREL AGING 25% of the blend was fermented and aged in American oak for 7 months

ALCOHOL 14.2%

pH 3.61 TOTAL ACIDITY .585g/100mg

Chardonnay | signature selection v.2014 Sonoma County, dry creek valley

#### **PEDRONCELLI WINERY**

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