FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



F. JOHNSON VINEYARD 2023 CHARDONNAY

Dry Creek Valley, Sonoma County

THE BACKGROUND

The Frank Johnson Vineyard was planted to Chardonnay 50 years ago and a particular block is chosen for our small lot barrel-fermented Chardonnay. While the vineyard itself is in Dry Creek Valley it is located on the cusp of Russian River Valley. Influenced by the cool climate that combines marine fog layers and the confluence of two main waterways, the resulting wine develops exceptional quality.

THE VINTAGE

A cooler growing season, preceded by above-average rainfall, delayed bud break and development over the spring and summer. Cooler-than-normal temperatures slowed maturity allowing grapes to produce exceptional aromas and flavors compared to previous, warmer vintages. A highly aromatic Chardonnay with outstanding quality is the result.

WINEMAKER TASTING NOTES

The bouquet of our F. Johnson Vineyard Chardonnay shows tropical fruit and toasted oak with a touch of vanilla. Layered flavors of Crème brulee and guava follow through to balanced acidity and toast notes. Barrel fermentation and malo-lactic fermentation add underlying complexity and richness. Light to medium-bodied, the fruit flavors blend for a creamy, rounded finish. Enjoy now or within three years of release.

COMPOSITION | 100% Chardonnay

ESTATE VINEYARD SOURCE Frank Johnson Vineyard

LOCATION | Valley Floor, Southern Dry Creek Valley

VINE AGE & FARMING | 15 Years Old, Bilateral Cordon Cane Pruned

SOIL | Yolo Silt Loam

WINEMAKING

Grapes crushed, destemmed, and pressed, transferred to a temperature-controlled stainless steel tank. Inoculated with Montrachet yeast and fermented at 55 F to preserve aromas and freshness. Transferred to barrels to complete primary and secondary fermentations

BARREL AGING | 8 months in French Oak barrels, 20% new oak

ALCOHOL 14.5% PH 3.60 TOTAL ACIDITY .525g/100ml Cases produced 368



