

FAMILY OWNED SINCE 1927

PEDRONCELLI

TRADE BONDED WINERY 113 MARK



2022 BLANC DE BLANCS

Dry Creek Valley, Sonoma County

THE BACKGROUND

Our inaugural release of this Blanc de Blancs begins in the vineyard of our longtime Chardonnay grower, the Frank Johnson Vineyard. A particular block is chosen for our small lot of barrel-fermented Chardonnay. This vineyard is influenced by the cool climate of southern Dry Creek Valley that combines marine fog layers and the confluence of two main waterways. The resulting wine develops exceptional quality. A wonderful beginning for our Blanc de Blancs.

THE VINTAGE

The vintage of 2022 was influenced by low amounts of rain and was followed by a warm growing season which sped up maturity as well as concentrated flavors and color. The grapes from this single vineyard were harvested in mid-September preserving the varietal flavors, aromatics, and natural acidity.

WINEMAKER TASTING NOTES

Our inaugural release of Blanc de Blancs is light in body with enticing aromas of brioche, green apple, and lemon pie. Delicate bubbles lead to light and fresh flavors of peach, apple and freshly baked bread. The finish is crisp and clean highlighted by beautiful acidity and flavors.

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		The Chardonnay undergoes barrel and malolactic fermentations followed by barrel aging. The wine is then transferred for an extended period of tirage or second fermentation inside the bottle until the dosage is applied
BARREL AGING		8 months in French Oak barrels, 25% new oak

TIME ON TIRAGE	16 months	DOSAGE	0.6g/L	BOTTLED	October 2024		
ALCOHOL	11.8%	PH	3.38	TOTAL ACIDITY	.592g/100ml	CASES PRODUCED	340



PEDRONCELLI WINERY

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