



# PETRONI

SONOMA VALLEY

Chardonnay

## BACKGROUND

Lorenzo Petroni's dream was to be the first California vintner to grow the prized Sangiovese Grosso clone from his native Tuscany in Sonoma soil. He sensed that California could produce stunning results with Italian varieties, similar to the new world successes accomplished with the Cabernet Sauvignon, Pinot Noir and Chardonnay. Petroni Vineyards was built on a 37-acre estate with red, mineral rich terrain filled with rocks and stones, steep at 800 ft. elevation and facing due south. Volcanic rocks from the property were used to build retaining walls and provide an optimal 100% organic farming environment. The Poggio alla Pietra (Hill of Rocks) estate was born. Lorenzo Petroni runs the famous North Beach Restaurant, considered by many a San Francisco institution, and has proudly served authentic Tuscan cuisine to San Franciscans and world-citizens since 1970. Lorenzo's experience and understanding of wine, combined with an organic grape-growing philosophy with minimal intervention in the cellar and a faith in Sonoma Valley as a premium winegrowing region is the driving force behind Petroni Vineyards.

## GRAPES

100% Chardonnay

## VINEYARD

All the fruit was harvested exclusively from our Estate vineyard on Trinity Ranch straddling the Sonoma/Napa county line high in the Mayacamas Mountains. The elevation of this site keeps the vines cool and promotes a longer ripening period to allow full flavor development and retain acidity. Yielding only three ton per acre the fruit is consistently ripe and concentrated. This particular vintage benefited from the longer and cooler growing season, extending the time the fruit spent on the vines, thereby producing beautifully ripe flavors and balance.

## WINEMAKING

Classic Burgundian techniques are employed at Petroni Vineyards when making Chardonnay. We aim to achieve the perfect balance between fruit, oak and acidity that keeps the fresh vibrancy intact with rich fruit and complexity of flavors. We achieve this by whole bunch pressing, full barrel fermentation with native and selected yeasts, the judicious use of tight French oak and lees stirring. Malo lactic fermentation is not employed in order to retain sufficient acidity to keep the wine lively.

## AGEING

Ten months in new and used French oak barrels.

## TASTING NOTES

Medium straw to light gold in color. The nose of this wine exhibits classic Chardonnay aromas including tropical fruit, citrus with hints of coconut, butterscotch and spicy oak. Broad and mouth filling, the wine has an appealing texture evenly distributed across the palate. Full and approachable, it finishes elegantly with lingering fruit and subtle classy French oak. Superb balance and harmoniously integrated flavors are the hallmark of this wine.

## PAIRING

Pair with creamy pasta, poultry, pork and rich seafood dishes.

## SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

## ALCOHOL CONTENT

14.1%



**NOMADIC**  
DISTRIBUTION