

**Peirano Estate Vineyards
2018 Chardonnay
The Heritage Collection
Estate Grown, Lodi Appellation**



WINEMAKING NOTES:

Grown on our estate in the heart of the Lodi Appellation, the fruit for this Chardonnay was hand selected and HAND PICKED. We employ a dual harvest technique with the Chardonnay. Half of the block is harvested in mid to late August, when the fruit still has firm acids. The other half is picked from 3-4 weeks later, when the grapes are bursting with sugars.

This Chardonnay is barrel aged in French and American oak barrels, 15% of which is new wood. Lees were stirred every two weeks once fermentation was complete, allowing the wine to gain complexity and structure. This makes the wine ready to drink upon release, but also age gracefully for a number of years in the bottle.

TASTING NOTES:

The vibrant color and aromas of fresh picked Asian pears, ripe Meyer lemons, pineapple and lemon curd instantly fill your senses and are complimented by hints of honeysuckle and butterscotch. The mouth fills with complex flavors of sweet, rich, Asian pears, butterscotch, caramel apples and juicy, sweet yellow peaches. Soft hints of lemon meringue and melons round out the wine to produce a very seductive, lingering finish.

TECHNICAL NOTES:

Malolactic Fermentation: 50%

Total Acidity: .55g

Bottled: September 3, 2019

Enjoy now or cellar through 2022

pH: 3.54

Residual Sugar: .322

Alcohol: 14.2%

90 POINTS:

2020 JERRY MEAD'S NEW WORLD INTL. WINE COMPETITION

GOLD:

2020 SAN FRANCISCO CHRONICLE WINE COMPETITION

90 POINTS:

THE
tastingpanel
MAGAZINE

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