

**Peirano Estate Vineyards
2019 Viognier
The Heritage Collection
Estate Grown, Lodi Appellation**



WINEMAKING NOTES:

Even in the wonderful climate of Lodi, Viognier is still a challenge in the vineyard. The growing season in 2019 allowed the fruit to gain a great balance between sugar, acid and other flavors. The HAND-PICKED crop was brought into the winery in small bins, in peak condition.

The grapes were gently pressed and the juice allowed to settle in cool stainless tanks for best results. Fermented to near-dryness, the wine was then aged in French and American oak barrels, of which 15% were new. The process of small barrel aging will allow the wine to slightly concentrate its essence and fully express its true character.

TASTING NOTES:

Aromas of honeysuckle, guava and butter are complemented by a hint of toasty brioche. On the palate, lush flavors of fresh ripe apricots, lychee, vanilla and floral are balanced by flavors of peaches and butter. For you buttery Chardonnay lovers, this Viognier is for you.

TECHNICAL NOTES:

Malolactic Fermentation: 50%

Total Acidity: .576g


Bottled: April 24, 2020

pH: 3.99


Residual Sugar: .60

Alcohol: 14.8%

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