

**Peirano Estate Vineyards  
2021 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 Honeycrisp apples, Asian pears, ripe golden kiwi, guava and papaya instantly fill your senses and are complimented by hints of ripe cantaloupe and butterscotch. The mouth fills with complex flavors of sweet, rich, Asian pears, kiwi, papaya, guava and Gala apples. Soft hints of white peaches and butterscotch candy round out the wine to produce a very seductive, lingering finish.


**TECHNICAL NOTES:**


Malolactic Fermentation: 50%  
Total Acidity: .58g  
Bottled: September 8, 2022

pH: 3.47  
Residual Sugar: .381  
Alcohol: 14.8%

**ENJOY NOW OR CELLAR THROUGH 2030**

 [facebook.com/peiranowinery](https://facebook.com/peiranowinery)

 [twitter.com/peiranowinery](https://twitter.com/peiranowinery)

 [instagram.com/peiranowinery](https://instagram.com/peiranowinery)



Peirano Estate Vineyards 21831 N. Hwy 99, Acampo, CA 95220 Phone: (209) 265-6518

[info@peirano.com](mailto:info@peirano.com) [www.peirano.com](http://www.peirano.com)