

**Peirano Estate Vineyards
2021 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 2021 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 7% 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 ripe mango, lychee, golden kiwi and guava are complemented by a hint of jackfruit and white nectarines. On the palate, lush flavors of fresh ripe mangos, jackfruit, guava and fresh lychee are balanced by a hint of toffee and coconut. For you buttery Chardonnay lovers, this Viognier is for you.


TECHNICAL NOTES:

Malolactic Fermentation: 50%
Total Acidity: .51 g
Bottled: September 8, 2022
Enjoy now or cellar thru 2030

pH: 3.68
Residual Sugar: .56
Alcohol: 14.8%



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