

**Peirano Estate Vineyards  
2022 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 baked apple, pear cobbler, Asian pears, guava and Golden Delicious apples instantly fill your senses and are complimented by hints of apple cinnamon dumpling. The mouth fills with complex flavors of sweet, rich, Asian pears, butterscotch, spiced baked apple cobbler and Golden Delicious apples. Soft hints of cookie dough and butterscotch candy round out the wine to produce a very seductive, long, lingering finish.

**TECHNICAL NOTES:**

Malolactic Fermentation: 50%  
Total Acidity: .60g  
Bottled: September 21, 2023  
Enjoy now or cellar thru 2030

pH: 3.48  
Residual Sugar: .34  
Alcohol: 14.5%



**90 POINTS & BEST BUY**



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

info@peirano.com www.peirano.com