

**Peirano Estate Vineyards
2025 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 2025 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 fresh pineapple, mango, kiwi, and floral aromas are complemented by a hint of pear wedges dipped in caramel sauce, lightly dusted with cinnamon. On the palate, lush flavors of ripe chirimoya, Bartlett pear, golden kiwi and ripe pineapple are balanced by a hint of butterscotch, with a long, banana split finish. For you big and tropical flavor lovers, this Viognier is for you.


TECHNICAL NOTES:

Malolactic Fermentation: 50%
Total Acidity: .55 g
Bottled: March 17, 2026

pH: 3.67
Residual Sugar: .54
Alcohol: 15.0%

**ENJOY NOW OR
CELLAR THRU 2030**

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