

**Peirano Estate Vineyards
2023 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 grilled pineapple, mango and lychee instantly fill your senses and are complimented by hints of rich, creamy butterscotch. The mouth fills with complex tropical flavors of sweet, rich, Asian pears, butterscotch, rich yellow nectarines and golden kiwi. Soft hints of butterscotch candy round out the wine to produce a very seductive, long, lingering finish.

TECHNICAL NOTES:

Malolactic Fermentation: 50%
Total Acidity: .61g
Bottled: November 20, 2024

pH: 3.54
Residual Sugar: .36
Alcohol: 14.5%

OC FAIR
COMMERCIAL
WINE COMPETITION

**BEST OF CLASS
DOUBLE GOLD
94 POINTS**

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