

PEIRANO ESTATE

PEIRANO 'THE HERITAGE COLLECTION' CHARDONNAY

LODI • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

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.

Wine Making

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.

Food Suggestions

Pairs well with pork, rich fish such as salmon and tuna, vegetarian and poultry dishes.

TASTING NOTES

The vibrant color and aromas of fresh picked Asian pears, ripe Meyer lemons, pineapple and lemon curd instantly fill your senses and are complimented by hints of honeysuckle and butterscotch. The mouth fills with complex flavors of sweet, rich, Asian pears, butterscotch, caramel apples and juicy, sweet yellow peaches. Soft hints of lemon meringue and melons round out the wine to produce a very seductive, lingering finish.

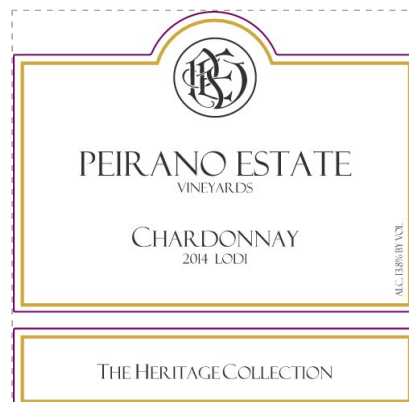
Chardonnay grape blend.

This wine contains allergens, sulfites.

[View Tech Sheet Here](#)

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- ABV%: 13.8
- Class: White

REVIEWS

Wine Enthusiast | 90

WWW.PEIRANO.COM/LODI-WINE-VINEYARD-HISTORY.HTML

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

