

Peirano Estate Vineyards 2010 Chardonnay
The Heritage Collection
Estate Grown, Lodi



Vineyard Notes:

Grown on our estate in the heart of the Lodi Appellation, the fruit for this Chardonnay was hand selected and hand harvested. Careful attention was taken in the vineyard, through canopy management, such as leaf pulling, as well as cluster thinning to prompt the vine to focus its attention on the remaining clusters. 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.

Winemaking Notes:

This Chardonnay is barrel aged and went through 50% Malolactic Fermentation. It was placed in all French oak barrels, hand selected from only the finest coopers, such as Seguin Moreau, Mendocino Cooperage, Demptos and Radoux. By staying in barrel for 12 months, along with the lees being stirred every two weeks once fermentation is complete, the wine is allowed 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 aromas of pear, melon, peach, yellow apple and pineapple are complemented by hints of light toasty oak and entice a sip. The mouth fills with yellow apple, peach, and pear. With the help of lemon peel flavor and vanilla, the wine rounds out and leaves a seductive, lingering finish.

