



**Peirano Estate Vineyards 2001 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 100% Barrel Fermented and went through 100% 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 vanilla & cream, along with peaches and bananas, entice a sip. The mouth fills with peaches, yellow apple, and lime blossom, while flavors of vanilla, cream and caramel round out the wine and leaves a lingering finish.

Awards include:

GOLD Medal	Orange County Fair
GOLD Medal & Best in Class	Mother Lode Fair
GOLD Medal	San Francisco Chronicle Wine Competition
BEST of CLASS of Region	California State Fair

Top 50-Chicago Value Wine Challenge-Highly Recommended

“Brilliant yellow hue. Baked apple, toasty oak and tropical fruit aromas. Medium-full, this has tasty ripe tropical fruit backed by ample oak with a finish that is quite lengthy. Well made.”