

LODI - CALIFORNIA

PELTIER



WINERY & VINEYARDS

2022

french oak CHARDONNAY

ESTATE GROWN - LODI APPELLATION



color PALE GOLD

aromas BAKED APPLE | TOASTED MARSHMALLOW | CINNAMON SPICE

tasting notes ORANGE BLOSSOM | CRÈME BRÛLÉE | CARAMELIZED SUGAR TOP

body LUSCIOUS, FULL BODY

acidity LOW/MEDIUM

finish LONG, BAKING SPICE FINISH

oak aging 10 Months | 50% New French Oak

winemaker's notes Half fermented in stainless steel and half in New French Oak Barrels, our Estate Signature Chardonnay is full bodied while maintaining a crisp, freshness.

pairings Grilled, Herb-Marinated Fish on a bed of White Beans | Roast Lobster with Tarragon-Lemon Butter | Polenta with Smoked Fish and Creme Fraîche

awards **GOLD** - 2024 Winemaker Challenge

WINE INFORMATION

ALC.	SIZE
13.5%	750ML

pH	TA	RS
3.54	5.6 g/L	.2 g/L

PRODUCTION

90 CASES



CERTIFIED GREEN • LODI RULES

SUSTAINABLE WINEGROWING PRACTICES

All of our vineyards are Certified Green in the "Lodi Rules for Sustainable Winegrowing Practices." This third party program is known to be the most recognized in the industry with stringent yearly audits covering all facets of wine stewardship. A number of practices are required to pass the certification including care of the land, air, water, soil, and employee.

PELTIERWINERY.COM

22150 NORTH KENNEFICK ROAD | ACAMPO, CA 95220
209.367.4882 | INFO@PELTIERWINERY.COM