

LODI - CALIFORNIA

# PELTIER



WINERY & VINEYARDS

## 2023 • VERMENTINO

ESTATE GROWN - LODI APPELLATION

**color** PALE STRAW

**aromas** NECTARINE | GREEN D'ANJOU PEAR | HONEYSUCKLE

**tasting notes** LIME | WET ROCK | FLINT | MINERALITY

**body** MEDIUM

**acidity** MEDIUM/HIGH

**finish** LINGERING, FRUIT FINISH

**winemaker's notes** Known for its vibrant aromatics and refreshing, light body, Vermentino has become a core varietal for us, one that rivals the freshness of our Sauvignon Blanc but with a touch of minerality. It's easy drinking, full of flavor and pairs well with salty, fresh ingredients.

**pairings** OYSTERS | FRESH SEAFOOD | GOAT or BLUE CHEESE



### WINE INFORMATION

ALC.     SIZE

11.5%     750ML

pH     TA     RS

3.16     5.4 g/L     1 g/L

### PRODUCTION

184 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