

LODI - CALIFORNIA

PELTIER



WINERY & VINEYARDS

2024 • VERMENTINO

ESTATE GROWN - LODI APPELLATION

color PALE STRAW

aromas SUBTLE | CITRUS | APRICOT | FLORAL

tasting notes CANDIED ORANGE | GREEN APRICOT | LILAC

body LIGHT

acidity MELLOW TO MEDIUM | ALMOND SKIN

finish CLEAN, DRY

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 FRESH BRINY OYSTERS | FRESH CRACKED CRAB | PESTO PASTA | LEMON RICOTTA RAVIOLIS



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.

WINE INFORMATION

ALC. SIZE

12.5% 750ML

pH TA RS

3.33 4.9 g/L .1 g/L

PRODUCTION

110 CASES

PELTIERWINERY.COM

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