

LODI - CALIFORNIA

PELTIER



WINERY & VINEYARDS

2024

french oak CHARDONNAY

ESTATE GROWN - LODI APPELLATION

color PALE GOLD

aromas COCONUT | CRÈME BRÛLÉE | TOASTED ALMOND |
LIGHT LEATHER

tasting notes NECTARINE | STONE FRUIT | BANANAS FOSTER |
VANILLA

body FULL

acidity MEDIUM

finish CREAMY, LONG CARAMEL

oak aging 12 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

WINE INFORMATION

ALC. SIZE

13.5% 750ML

pH TA RS

3.56 5.6 g/L .1 g/L

PRODUCTION

114 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

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