



Herrera

2014

PERLA CHARDONNAY

BRIGHT • OPULENT • STRIKING

STARTING IN THE VINEYARD

Surrounded by Redwood trees and gardens, this little patch of heaven in the foothills of the Sonoma Mountains is home to the over 40 year old Chardonnay vines. These nearly ancient vines are all about quality not quantity, producing just around two tons per acre. The low yield creates berries with the maximum amount of flavor the vine can muster.

TO THE CELLAR

Rolando's unique method of crafting this wine results in a Burgundian styled California Chardonnay. Our aging program lasts 36 months and uses a combination of both French oak barrels and stainless steel tanks. The 100% malolactic fermentation sur lie contributes to the creamy texture of this wine while the time in stainless steel maintains the refreshing minerality.

IN YOUR GLASS

Aromas of peach, lemon peel, and jasmine jump from the glass. The silky rounded texture is a complement to the rich flavors of apricot, pineapple, and vanilla. As this wine opens up, the flavors continue to get richer and the refreshing minerality prepares your palate for the next sip.

ON YOUR TABLE

This well structured Chardonnay pairs beautifully with scallops, lobster, or a perfectly roasted chicken. Let the Perla Chardonnay inspire you to spice up movie night with some truffle salted popcorn.

Vintage 2014

Varietal 100% Chardonnay

Appellation Sonoma Mountain

Vineyard Pugash

Oak 100% new French oak

Aging 36 months

Alcohol 14.5%

Production 115 cases