

# Herrera

2016

## PERLA CHARDONNAY

BRIGHT • OPULENT • STRIKING

### STARTING IN THE VINEYARD

Surrounded by Redwood trees and gardens, this patch of heaven in the foothills of the Sonoma Mountains is home to 40-year-old Chardonnay vines. Quality versus quantity, the rocky, gravelly soil producing around two tons per acre. The low yield creates berries with a concentrated amount of flavor.

### TO THE CELLAR

Rolando's unique method of crafting this wine results in a Burgundian-style Chardonnay. Aged 36 months using 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

Bright gold with platinum rim, this wine has aromas of crème brûlée, key lime, green apple, coconut shavings, and jasmine with a kiss of sweet oak. The silky entry, rounded texture and aromas complement mineral, wet stone and graphite notes. As the wine opens up, the flavors continue to get richer while the refreshing minerality invites you to the next sip.

### ON YOUR TABLE

This well structured Chardonnay pairs beautifully with scallops adorned with papaya and mango salsa, or roasted chicken. Let the Perla Chardonnay inspire you to spice up movie night with some truffle-salted popcorn.



**Vintage** 2016

**Varietal** 100% Chardonnay

**Appellation** Sonoma Mountain

**Vineyard** Pugash

**Oak** 100% new French

**Aging** 36 months

50% Barrel  
50% Stainless

**Alcohol** 14.5%