



Herrera

2018

PERLA CHARDONNAY

BRIGHT • OPULENT • STRIKING

STARTING IN THE VINEYARD

Mother Nature has a track record of rewarding grape farmers and winemakers the year after a challenging vintage, and 2018 was no exception. Hailed as the vintage of the century it is remarkably similar to 2012. Weather was consistent, mostly dry and on the cool side and led excellent flavor development without overripeness.

TO THE CELLAR

Aged 35 months in 75% new French oak and 25% stainless steel, the combination produces texture and refreshing minerality. Rolando's unique method of crafting this wine results in a rich and creamy texture yet balances perfectly with incredible acidity.

IN YOUR GLASS

This 100% hillside Chardonnay displays an amazing soft gold color, which leads to dried mango, honeydew, roasted almonds, lemon zest, green apple, and meyer lemon. As you taste the mouth-watering acidity, it hits your palates with layers of lemon curd, Granny Smith apples, limestone, and hints of butterscotch and sweet vanilla.

ON YOUR TABLE

The ultimate combination would be pairing Perla with Alaskan King Crab legs with melted butter. Lobster and and Scallops would be nice as well.

Vintage 2018

Varietal 100% Chardonnay

Appellation Sonoma Mountain

Vineyard Perla

Oak 100% new French

Aging 36 months

75% Barrel
25% Stainless

Alcohol 14.5%