Herrera

2023

PERLA CHARDONNAY

BRIGHT • OPULENT • STRIKING



STARTING IN THE

VINEYARD

The 2023 vintage was a year that called for patience and careful observation. Record winter rainfall saturated the soils and delayed bud break by as much as a month. From there, the weather remained remarkably cool and consistent, never rushing or pushing the vines too quickly. Temperatures stayed mild well into summer, with highs not climbing out of the low 80s until July. Harvest continued to move later, extending deep into autumn, as some growers waited until November to bring in their red fruit.

IN THE

CELLAR

This 40 plus-year-old hillside Chardonnay was 100% barrel fermented in new French oak. It was aged a total of 30 months, 80% new French oak and 20% stainless steel. The unique combination produces incredible texture yet retains a refreshing minerality and results in a perfectly balanced Chardonnay.

IN YOUR

GLASS

A beautiful golden-straw hue fills the glass, revealing enticing aromas of tropical fruit, butterscotch, apricot, and fresh minerality. The palate mirrors these inviting aromas, complemented by bright citrus, crisp green apple, refreshing acidity, and delicate notes of sweet oak. The lingering, mouthwatering finish leaves you eager to take another sip.

Vintage 2023
Varietal 100% Chardonnay
Appellation Sonoma Mountain
Vineyard Pugash
Oak 100% New French
80% Barrel
20% Stainless
Aging 30 Months
Alcohol 14.5%

ON YOUR

TABLE

Butter-poached lobster tail served with lemon beurre blanc, roasted garlic mashed potatoes, and seasonal asparagus with a luxurious combination that complements the wine's rich texture, buttery notes, delicate oak, and refreshing acidity.

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