Peirano Estate Vineyards
2017 Cabernet Sauvignon
The Heritage Collection
Estate Grown, Lodi Appellation

WINEMAKING NOTES:
This Cabernet Sauvignon comes from our 50-year-old vines on the estate. The fruit was HAND-PICKED in early October 2018 at 25.5 Brix, with intense fruit flavors.

To further the complexity of the fruit, we used three different fermentation methods– Static, Cold Soak and Rotary Fermentation (in equal ratios). Extended maceration time allowed for maximum extraction of color and phenolics. After fermenting to dryness, the wine was settled before being moved to barrels. The entire lot was aged in French and American oak, 15% of which was new wood, where it underwent malolactic fermentation. The wine was then racked every three months, as well as topped every two weeks, to achieve maximum clarity.

TASTING NOTES:
The rich, dark color of this wine catches you from the first pour. It exhibits a rich, deep burgundy hue with perfect clarity. The aromas are a compendium of cinnamon-spiced baked plums, anise, ripe raspberries, bing cherries and blackberries. The first initial sip fills the mouth with sweet raspberries, black cherries, blackberries and anise, all the while maintaining absolute dryness with firm, round, yet supple, mouth filling tannins.

TECHNICAL NOTES:

Malolactic Fermentation: 100%	pH: 3.56
Total Acidity: .61g	Residual Sugar: .47
Bottled: August 20, 2019	Alcohol: 14.2%

Enjoy now or cellar through 2025

GOLD
2020 SAN FRANCISCO CHRONICLE WINE COMPETITION

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