

**Peirano Estate Vineyards  
2019 Malbec  
The Heritage Collection  
Estate Grown, Lodi Appellation**



**WINEMAKING NOTES:**

The Lodi appellation is an ideal growing region for this varietal and is very similar with that of the Malbec's most popular growing area, the high and dry Mendoza region of Argentina. Here in Lodi, long warm days are moderated by cool temperatures sliding down the western slopes of the Sierra Nevada mountain range during the evenings. The fruit was patiently selected and **HAND-PICKED** into small bins to maintain health and quality.

The 2019 Malbec was lightly crushed into tank for fermentation on its skins to dryness. It was then pressed and settled before being moved and aged for 12 months in French and American oak barrels, of which 15% was new oak.

**TASTING NOTES:**

The color of this wine is a vibrant deep purple/garnet. The aromas fill your senses with concentrated raspberries, plums and spiced cherries with subtle hints of cinnamon, nutmeg and spiced red tea. On the palate, your mouth will explode with seductive forward flavors of cran-raspberry, mulled cherries and cranberry/strawberry, cranberry/strawberry and some more cranberry/strawberry!! The finish leads to a rich, round and soft mouth feel with moderate tannins.


**TECHNICAL NOTES:**


Malolactic Fermentation: 100%  
Total Acidity: .60g  
Bottled: April 27, 2021

pH: 3.61  
Residual Sugar: .457  
Alcohol: 13.8%

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