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The Judges at the 2008 Florida State Fair International Wine and Grape Juice Competition Honor Peirano Estate Vineyards with a Double Gold Medal

Winemaking experts from Lodi build on their 2008 award winning momentum by earning a Double Gold Medal for their Heritage Collection 2006 Petite Sirah

Lodi, CA, March 1, 2008-A slew of over 1,000 entries did not stop Peirano Estate Vineyards from taking home a Double Gold Medal for the Heritage Collection 2006 Petite Sirah, at the Twentieth Annual Florida State Fair International Wine and Grape Juice Competition. This is the second Double Gold award presented to Peirano Estate Vineyards this year.

This tannin infused and smoky 2006 Petite Sirah was grown and harvested in Lodi, an agricultural region with climate and soil that are ideal for the production of this varietal. Coupled with the use of old world “head-training” to achieve optimal berry ripeness and hand harvesting to maintain the best possible fruit condition, the most advantageous circumstances for award winning Petite Sirah were created.

The Peirano Estate Petite Sirah can be had on its own or paired with a good hearty meal which is a true sign of a great, well-rounded award winning bottle of wine.

According to the wine analysts at winecrumdeon.com, who recently featured Peirano Estate Vineyards’ 2006 Petite Sirah, “The Wine Curmudgeon enjoys wine from Lodi so much, and especially wine from Peirano Estate. Lodi wines in general, are well-made, offer value, and aren't pretentious. Case in point is the Petite Sirah (\$15). It's a little deeper and the fruit flavors aren't quite as jammy. The Peirano has lots of deep, dark, rich plummy flavor, but it's not as overwhelming as a Shiraz. You can even drink it on its own, though it's better with food. Serve this with a tomato sauce and sausage pizza, for example, or grilled hamburgers with lots of grilled onions and mushrooms”.

About Peirano Estate Vineyards

In 1879, Giacomo Peirano arrived in San Francisco from Genoa, Italy. In the early 1880's, he moved to what is now Lodi and began planting and farming one of the first vineyards in what has become the heart of the Lodi Appellation. Over the ensuing decades, he firmly established the Peirano name in this region, and in doing so, he helped to pioneer the heritage of grape growing and wine making in the Lodi appellation. The original 300 acre estate is still the center of our grape growing operations and includes perhaps the largest single block of old, head-trained, natural rooted Zinfandel remaining in California. Five generations later, the Peirano family tradition still carries on, but with a renewed dedication towards producing the highest quality level of award winning wines. For more information, please visit www.peirano.com.

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