

**Peirano Estate Vineyards
2018 Old Vine Zinfandel
Winemakers Barrel Select-”The Immortal” Zin
Barrel Aged For 32 Months
Estate Grown, Lodi Appellation**



WINEMAKING NOTES:

2018 was a year that had exceptionally long hang time for the fruit, giving it the chance to develop layers of flavors. Combine that with the low yield of our 120-year-old head trained Zinfandel vines, and you can see why we were so excited by the intensity of the fruit. We had the opportunity to truly hand select the “cream” of the crop, making several passes through the block during the long optimal ripeness window.

After HAND-PICKING into half ton bins for the most delicate transporting of the fruit, the grapes were lightly crushed into the tank for fermentation. Fermented on the skins to dryness, it was then pressed and placed in French and American oak barrels, of which 15% was new wood. Aging in the barrel for 3 years allowed all the fruit components to be uplifted.

TASTING NOTES:

The color of this wine is truly immortal. Its rich, dark color goes on and on and on! The aromas of big, jammy, blackberry compote along with raspberries, blackberries and blueberries marry together to put your olfactory senses into a new dimension. The palate is wrapped in a mysterious, velvety layered mix of sweet blackberries and luscious, juicy fresh picked ripe plums! The rich, mouth filling character that immediately jumps out at you is that of mom’s homemade baked plum cobbler! The wine has moderate oaky tannins and juicy acidity. This amazing old vine zinfandel will pair with all foods, from the gourmet burger on the grill, to a nut crusted seared ahi.

TECHNICAL NOTES:

Malolactic Fermentation: 100%
Total Acidity: .61g
Bottled: April 27, 2019
Enjoy now or cellar thru 2028

pH: 3.72
Residual Sugar: .69
Alcohol: 14.8%

90 POINTS



[facebook.com/peiranowinery](https://www.facebook.com/peiranowinery)
twitter.com/peiranowinery
[instagram.com/peiranowinery](https://www.instagram.com/peiranowinery)

Peirano Estate Vineyards 21831 N. Hwy 99, Acampo, CA 95220 Phone: (209) 367-1305 Fax (209) 369-7655

info@peirano.com www.peirano.com