

**Peirano Estate Vineyards  
2018 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 2018 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 cherry cobbler, maraschino cherries, plums and violets. On the palate, your mouth will explode with seductive forward flavors of fresh black cherries, raspberries, blackberries and plums. The finish leads to a rich, round and soft mouth feel with moderate tannins.


**TECHNICAL NOTES:**


Malolactic Fermentation: 100%  
Total Acidity: .58g  
Bottled: August 29, 2019

pH: 3.78  
Residual Sugar: .53  
Alcohol: 13.8%

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