

**Peirano Estate Vineyards
2018 Old Vine Zinfandel
Winemakers Barrel Select - The Heritage Collection
Barrel Aged For Twenty Four Months
Estate Grown, Lodi Appellation**



WINEMAKING NOTES:

In 2018 we 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 over 120-year-old Zinfandel vines, and you can see why we were excited by the intensity of the fruit.

After HAND-PICKING into small bins for the most delicate transportation 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 our top 10% “food friendly” French and American oak barrels, of which 15% was new wood. Aging in this way, we are able to maintain and uplift all of the fruit and flavors to their fullest.

TASTING NOTES:

This wine in the glass has a beautiful burgundy color. The initial whiff of this seductive wine produces aromas of bright black cherries, raspberries, blackberries and marionberries. On the palate, you swirl this rich dark wine around in your mouth and the initial sensation is that of luscious, juicy, freshly-picked ripe boysenberries and black raspberries. The second sip explodes with sweet ripe black cherries, black licorice, cocoa and black plums with moderate tannins and juicy acidity. This rich, mouth filling Old Vine Zinfandel will pair with ALL foods, from that gourmet burger on the grill, to a nut-crusted seared rare ahi. Our favorite is a tomato sauce pasta with Italian sausage sautéed in green & red banana peppers, onion and fresh garlic.

TECHNICAL NOTES:

Malolactic Fermentation: 100%
Total Acidity: .62g
Bottled: July 29, 2020

pH: 3.72
Residual Sugar: .71
Alcohol: 14.8%

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