

**Peirano Estate Vineyards  
2018 Petite Sirah  
The Heritage Collection  
Estate Grown, Lodi Appellation**



**WINEMAKING NOTES:**

Lodi's climate and soil are ideal for Petite Sirah production. From the use of 'head-training' in the old world manner through careful pruning as well as bunch thinning, we optimize the ripeness that the berries achieve. HAND PICKING the fruit also ensures the fruit is in perfect condition for its upcoming transformation.

To maximize the extraction of the big flavors of Petite Sirah, we use rotary fermentation, which constantly mixes the skins and pulp with the juice so we can get every bit of flavor out of this variety. After malolactic fermentation is complete, the wine is transferred to French and American oak barrels (15% new) which allows the wine to settle and slightly concentrate its fruit flavors, as well as round out with touches of oak.

**TASTING NOTES:**

The intense inky black color of this wine exhibits a rich deep hue with perfect clarity. The senses are tempted by an array of currants, black cherries and plums. The palate is mysterious and seductively filled with bright fleshy ripe plums, cherries and bakers chocolate with rich, round, mouth filling tannins. The finish is soft and mysterious with a hint of soft oak.


**TECHNICAL NOTES:**

Malolactic Fermentation: 100%  
Total Acidity: .55g  
Bottled: August 29, 2019  
Enjoy now or cellar through 2027


pH: 3.77  
Residual Sugar: .52  
Alcohol: 14.8%

**DOUBLE GOLD:**

2020 FLORIDA STATE FAIR WINE COMPETITION

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