

**Peirano Estate Vineyards
2019 Sauvignon Blanc
The Heritage Collection
Estate Grown, Lodi Appellation**



WINEMAKING NOTES:

Lodi has turned into the leading producer of Sauvignon Blanc in California simply because this is one of the best areas in the world for this variety to thrive. The grapes were HAND-PICKED in order to keep the fruit intact for its trip to the winery.

Receiving this fruit at the ‘crush pit’ showed us what we did during the year was right on the money. After a gentle crush and trip to a bladder press, this Sauvignon Blanc was cold fermented for almost two weeks in order to keep the flavor pure and full. Allowed to rest in neutral barrels for 6 months, this provides the wine some concentration to maximize the flavors to their fullest.

TASTING NOTES:


The 2019 Sauvignon Blanc has a clean, bright medium color. It explodes with passionfruit, lemon grass, papaya, ripe honeydew melon and floral aromas that lead to an exotic palate of green apples, ripe melons, pineapple, kiwi, mango, tamarind and grapefruit. The long finish is smooth, involved, with alluring fine tannins and hint of lime. This refreshing wine is a perfect summer wine served slightly chilled to allow the flavors to come fully through. It is a great accompaniment to grilled fish, chicken and summer vegetables.


TECHNICAL NOTES:


Malolactic Fermentation: 50%
Total Acidity: .53g
Bottled: April 24, 2020

pH: 3.73
Residual Sugar: .473
Alcohol: 13.8%

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