

**Peirano Estate Vineyards
2020 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 16 months, this provides the wine some concentration to maximize the flavors to their fullest.

TASTING NOTES:


The 2020 Sauvignon Blanc has a clean, bright, medium color. It explodes with intense and wonderful floral aromas of sweet orange blossoms, honeysuckle and jasmine with loads of nectarine, mango and papaya. The exotic palate has incredibly vibrant flavors of lemon-lime, grapefruit, mango, papaya and honeysuckle. The long finish is smooth, involved, with alluring fine tannins and hint of almond. Possibly Peirano’s best Sauvignon Blanc yet! This refreshing wine is a perfect summer wine served slightly chilled to allow flavors to come fully through. It is a great accompaniment to grilled fish, chicken and summer vegetables.


TECHNICAL NOTES:

Malolactic Fermentation: 50%
Total Acidity: .57g
Bottled: January 19, 2022

pH: 3.40
Residual Sugar: .375
Alcohol: 14.8%

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