

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



WINEMAKING NOTES:

The Lodi appellation is an ideal growing area for Tempranillo and presents a climate and terroir much more in tune with that of Tempranillo's native Spain than other areas of California. The fruit for this wine was HAND PICKED into small bins for gentle handling and to maintain health and quality.

Once we have received the fruit at the winery, the grapes are inoculated with yeast that help retain the fruits' natural character while extracting a good amount of tannin during an even fermentation. For this wine we use a combination of rotary fermentation as well as static fermentation (tank fermentation), because we can get different characteristics from each. After completion of malolactic fermentation the wine is racked and then aged in a combination of French and American oak barrels, 15% of which is new oak.

TASTING NOTES:

This Spanish varietal gives off a glorious garnet color as a sight for sore eyes. The wine is medium-bodied with darker berry aromas of Chelan cherries, blackberries and plums. The bouquet from the barrel adds a hint of cedar. Swirl it around and immediately notice the tears of a wine as they slowly slide down the glass with joy. Take a sip to indulge in a dry, fruit forward style, followed by clove spice and moderate tannins that linger on the finish. Serve together with Shepard's pie for a perfect pairing you can't deny!


TECHNICAL NOTES:


Malolactic Fermentation: 100%
Total Acidity: .56g
Bottled: August 27, 2019
Enjoy now or cellar thru 2025

pH: 3.82
Residual Sugar: .43
Alcohol: 14.8%

SILVER:

2020 SAN FRANCISCO CHRONICLE WINE COMPETITION

 facebook.com/peiranowinery

 twitter.com/peiranowinery

 instagram.com/peiranowinery

