

**Peirano Estate Vineyards
2016 Syrah
The Heritage Collection
Estate Grown, Lodi Appellation**



WINEMAKING NOTES:

The cooler, sunny weather throughout the summer allowed the final grapes to “linger” on the vine longer, developing more phenolic and flavor maturities, with sugar levels remaining steady. HAND PICKING these “head trained” vines started on September 21, 2016 into small bins to keep the fruit intact on their way to the winery. Ripeness was very consistent and overall, flavors and aromas were very impressive with deep, intense color with complex aromas and supple flavors.

To maximize the extraction of the big and bold flavors of the Syrah, we used rotary fermentation to maximize every bit of flavor out of the variety. It was then “put to bed” in American and French barrels, 15% of which were new oak, to concentrate its fruit flavors, as well as round out with touches of oak.

TASTING NOTES:

A vibrant black, glass-staining wine entices the eye, while forward and complex aromas of plum compote, brambly blackberry, cassis, violets, black current and bright fruit invites the first sip. Across the palate, dazzling, oozing, opulent boysenberry extract with plump, luscious and juicy dark plums, anise and spices that dance on the mouth’s senses. Liquor-like in its richness and supple tannins, this wine leads to a powerful yet refined lingering, mouth-filling finish. This is an INTENSE wine that is ultra smooth and deeply satisfying.

TECHNICAL NOTES:

Malolactic Fermentation: 100%
Total Acidity: .56g
Bottled: August 22, 2017
Enjoy now or cellar thru 2025

pH: 3.81
Residual Sugar: .417
Alcohol: 14.2%

92 POINTS/BEST BUY

Wine & Spirits
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