

**Peirano Estate Vineyards
2021 Malbec
The Heritage Collection
Estate Grown, Lodi Appellation**



WINEMAKING NOTES:

The Lodi appellation is an ideal growing region for this varietal and is very similar with that of the Malbec's most popular growing area, the high and dry Mendoza region of Argentina. Here in Lodi, long warm days are moderated by cool temperatures sliding down the western slopes of the Sierra Nevada mountain range during the evenings. The fruit was patiently selected and **HAND-PICKED** into small bins to maintain health and quality.

The 2021 Malbec was lightly crushed into tank for fermentation on its skins to dryness. It was then pressed and settled before being moved and aged for 12 months in French and American oak barrels, of which 15% was new oak.

TASTING NOTES:

The color of this wine is a vibrant deep purple/garnet. The aromas fill your senses with big fresh raspberries, cherry plums, cran-raspberries and cranberries dashed with a little touch of tart cherries. On the palate, your mouth will explode with seductive forward flavors of cran-raspberry, cran-apple, cherry plums, rooibos tea and red delicious apple skins. The finish leads to a rich, round and soft mouth feel with light Asian spice and oak. This wine is a savory example of classical Malbec expression from France and Argentina.

TECHNICAL NOTES:

Malolactic Fermentation: 100%
Total Acidity: .62g
Bottled: August 29, 2022

pH: 3.65
Residual Sugar: .43
Alcohol: 13.8%

GOLD/90 POINTS
ORANGE COUNTY FAIR WINE COMPETITION
GOLD
CRITICS CHALLENGE WINE COMPETITION

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