

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



WINEMAKING NOTES:

Lodi's climate and soil are ideal for Petite Sirah production. From the use of 'head-training' in the old world manner through careful pruning as well as bunch thinning, we optimize the ripeness that the berries achieve. HAND PICKING the fruit also ensures the fruit is in perfect condition for its upcoming transformation.

To maximize the extraction of the big flavors of Petite Sirah, we use rotary fermentation, which constantly mixes the skins and pulp with the juice so we can get every bit of flavor out of this variety. After malolactic fermentation is complete, the wine is transferred to French and American oak barrels (15% new) which allows the wine to settle and slightly concentrate its fruit flavors, as well as round out with touches of oak.

TASTING NOTES:

The intense inky black color of this wine exhibits a rich deep hue with perfect clarity. The wine is lively, bright and the senses are tempted by an array of intensely fragrant raisins, figs, wild blackberries, cassis, clove and violets. The palate is mysterious and seductively filled with bright blueberries, fleshy ripe black plums, boysenberry syrup, red currant and bittersweet chocolate. The finish is rich, round, with mouth filling silky tannins.

TECHNICAL NOTES:

Malolactic Fermentation: 100%
Total Acidity: .56g
Bottled: August 30, 2022
Enjoy now or cellar thru 2030

pH: 3.74
Residual Sugar: .40
Alcohol: 14.5%



93 POINTS & BEST BUY

**SAN FRANCISCO CHRONICLE WINE COMPETITION
GOLD**

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