

**Peirano Estate Vineyards
2022 Old Vine Zinfandel
Winemakers Barrel Select-”The Immortal” Zin
Barrel Aged For 12 Months
Estate Grown, Lodi Appellation**



WINEMAKING NOTES:

2022 was a year that had exceptionally long hang time for the fruit, giving it the chance to develop layers of flavors. Combine that with the low yield of our 120-year-old head trained Zinfandel vines, and you can see why we were so excited by the intensity of the fruit. We had the opportunity to truly hand select the “cream of the crop”, making several passes through the block during the long optimal ripeness window.

After HAND-PICKING into half ton bins for the most delicate transporting of the fruit, the grapes were lightly crushed into the tank for fermentation. Fermented on the skins to dryness, it was then pressed and placed in French and American oak barrels, of which 15% was new wood. Aging in the barrel for 12 months allowed all the fruit components to be uplifted.

TASTING NOTES:

The color of this wine is truly immortal. Its rich, dark color goes on and on and on! The aromas of blackberry and boysenberry jam, sweet red plums and champagne cherries, along with a cranberry medley and baking spices, marry together to put your olfactory senses into a new dimension. The palate is wrapped in a mysterious, velvety layered mix of fresh ripe blackberries, boysenberry syrup and champagne cherries, followed by a healthy dose of dark chocolate on the finish. The rich, mouth filling character that immediately jumps out at you is berry compote ready to slather over pancakes. The wine has moderate oaky tannins and juicy acidity. This amazing old vine zinfandel will pair with all foods, from the gourmet burger on the grill, to a nut crusted seared ahi.

TECHNICAL NOTES:

Malolactic Fermentation: 100%
Total Acidity: .62g
Bottled: September 5, 2023
Enjoy now or cellar thru 2030

pH: 3.69
Residual Sugar: .65
Alcohol: 15.5%

92 POINTS & BEST BUY



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