

**Peirano Estate Vineyards
2023 Cabernet Sauvignon
The Heritage Collection
Estate Grown, Lodi Appellation**



WINEMAKING NOTES:

This Cabernet Sauvignon comes from our 50-year-old vines on the estate. The fruit was HAND-PICKED in late October 2023 at 25.5 Brix, with intense fruit flavors.

To further the complexity of the fruit, we used three different fermentation methods— Static, Cold Soak and Rotary Fermentation (in equal ratios). Extended maceration time allowed for maximum extraction of color and phenolics. After fermenting to dryness, the wine was settled before being moved to barrels. The entire lot was aged in French and American oak, 15% of which was new wood, where it underwent malolactic fermentation. The wine was then racked every three months, as well as topped every two weeks, to achieve maximum clarity.

TASTING NOTES:

The rich, dark color of this wine catches you from the first pour. It exhibits a rich, deep burgundy hue with perfect clarity. The aromas of satsuma plums, cran-raspberries and baking spices open up your olfactory senses. The first initial sip fills the mouth with juicy ripe plums that dominate over a jammy medley underneath including raspberry jam, blackberry jam and strawberry jam, all the while maintaining absolute dryness with firm, round, yet supple, mouth filling tannins.

TECHNICAL NOTES:

Malolactic Fermentation: 100%
Total Acidity: .68g
Bottled: November 20, 2024

pH: 3.44
Residual Sugar: .33
Alcohol: 14.0%

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