

**Peirano Estate Vineyards 2009 Cabernet Sauvignon**  
**The Heritage Collection**  
**Estate Grown, Lodi**



**Vineyard Notes:**

This 100% Cabernet Sauvignon come from our 30-year-old vines on the estate, and employs a Geneva Double Curtain (GDC) trellis system. This labor-intensive system divides the canopy both horizontally and vertically, which exposes the fruit to increased sunlight and enhances flavor components. It also precludes the tendency that Cabernet Sauvignon has to develop vegetative characteristics. Along with drastic pruning, to reduce the crop potential of the vines, we can help guide the vine to focus its efforts to optimally ripen fewer clusters of grapes. The fruit was hand picked in early October 2008, at 24.5 Brix, with intense fruit flavors.

**Winemaker Notes:**

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 for 12 months in all French oak barrels, where it underwent malolactic fermentation. The wine was then racked every three months, as well as topped every two weeks, to achieve maximum clarity.

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