

Peirano Estate Vineyards 2010 Petite Sirah
The Heritage Collection
Estate Grown, Lodi



Vineyard Notes:

Lodi's climate and soil are ideal for Petite Sirah production, which is why the area is the state's leading producer of this varietal. 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 harvesting the fruit also ensures the fruit is in perfect condition for its upcoming transformation.

Winemaking Notes:

To maximize the extraction of the big and bold 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 oak barrels for 12 months, which allows the wine to settle as well as slightly concentrate its fruit flavors, as well as round out with touches of oak.

Tasting Notes:

The senses are tempted by an array of blueberry, blackberry, cocoa, and black pepper. The palate is filled with ripe blueberry, blackberry, plum, sweet black cherry and chewy tannins, with a hint of dark chocolate. Think of mom's homemade blueberry cobbler!! Enjoy this wine along with a nice grilled steak, baked potato with all the fixings, and good friends. This is a wine that can please now, as well as age out for many years to come.

