

Peirano Estate Vineyards 2007 Cabernet Sauvignon The Heritage Collection Estate Grown, Lodi



Vineyard Notes:

This 100% Cabernet Sauvignon come from our 31-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 2007, 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.

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 are a compendium of rootbeer, blackberry, black raspberry, and currant – with elements of toasty oak, chocolate, dark roasted coffee bean, sage and spices. A sip fills the mouth with blackberry pie, with hints of rich, ripe black cherries, sweet oak and white pepper, while maintaining absolute dryness and firm, yet supple, tannins. This delicious Cabernet is ready to drink now and will continue to age gracefully for the next 6 to 8 years.

