

Peirano Estate Vineyards 2007 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 black raspberry, spice, coffee, cocoa, cola and white pepper. The palate is filled with ripe boysenberry, black raspberry, plum and sweet black cherry and firm tannins, with a hint of smoke and dark chocolate. 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.

Awards:

DOUBLE GOLD Medal	Florida State Fair Int'l Wine Comp
Silver Medal	Los Angeles Int'l Wine Competition
Silver Medal	Orange County Fair Wine Competition

