

PEIRANO ESTATE

2020

PEIRANO ESTATE PETITE SIRAH

LODI • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

Lodi's climate and soil are ideal for Petite Sirah production. 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 PICKING the fruit also ensures the fruit is in perfect condition for its upcoming transformation.

Wine Making

To maximize the extraction of the big 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 and American oak barrels (15% new) which allows the wine to settle and slightly concentrate its fruit flavors, as well as round out with touches of oak.

Food Suggestions

Pairs well with beef, lamb, and veal.

TASTING NOTES

The intense inky black color of this wine exhibits a rich deep hue with perfect clarity. The senses are tempted by an array of wild blackberries, boysenberries, blueberries and dark plums. The palate is mysterious and seductively filled with bright blueberries, fleshy ripe plums, blackberries and dark chocolate with rich, round, mouth-filling tannins. The finish is soft and mysterious with a hint of a blueberry breakfast bar.

Petite Sirah grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 14.8
- Class: Red

WWW.PEIRANO.COM/LODI-WINE-VINEYARD-HISTORY.HTML

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

