

Peirano Estate Vineyards
2008 Rose' of Cabernet Sauvignon
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 2007, at 24.5 Brix, with intense fruit flavors.

Winemaking Notes:

After picking the grapes by hand into half-ton bins, they are transported to the winery, lightly crushed, and allowed to mingle with the skins just to pick up a hint of color. They are then pressed, the juice settled and finally fermented to near dryness, leaving a small amount of residual sugar to balance the acids and flavors in the finished wine.

Tasting Notes:

Aromas of fresh raspberries, ripe cherries, and red rose petals entice you to take a sip. The burst of mouth watering watermelon and strawberry flavors will leave you reminiscent of the first day of Spring. This Rose' is an excellent pairing with white meats, grilled veggies, and backyard BBQ beef, or deliciously refreshing sipped on its own. Best when served chilled.

