

**Peirano Estate Vineyards 2008 Sauvignon Blanc  
The Heritage Collection  
Estate Grown, Lodi**



**Vineyard Notes:**

Lodi has turned into the leading producer of Sauvignon Blanc in California simply because this is one of the best areas in the world for this variety to thrive. For this particular vintage, we employed deficit irrigation, which makes the vines search for water, as well as doing enough leaf pulling throughout the growing season to ensure proper and full ripening. The grapes were hand-harvested in order to keep the fruit intact for its trip to the winery.

**Winemaking Notes:**

Receiving this fruit at the 'crush pit' showed us what we did during the year was right on the money. After a gentle crush and trip to a bladder press, this Sauvignon Blanc was cold fermented for almost two weeks, in order to keep the flavors pure and full. Allowed to rest in neutral barrels for 6 months, which provided some concentration to maximize

**Tasting Notes:**

This Sauvignon Blanc shows that Lodi can produce that wonderful ripe Gooseberry flavor that most people think you can only get from New Zealand. Floral and tropical aromas, lead to a palate of white peaches, bananas, and apples. This wine is a perfect summer wine served slightly chilled to allow the flavors to come fully through. It is a great accompaniment to grilled fish, chicken and summer vegetables.

