

## Peirano Estate Vineyards 2004 Autumn's Blush Estate Grown, Lodi



### Vineyard Notes:

We grow these grapes in the same manner as we would for our traditional Cabernet – on a Geneva Double Curtain trellis system, which allows the fruit to achieve optimal maturity and proper sugar levels. By ripening the grapes to this point, they achieve the balance for a wine to be enjoyed, not just consumed.

### 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:

The aroma of our Autumn's Blush is reminiscent of the bounty of the harvest – ripe red berries, watermelon and melons. This wine is a perfect match with lighter fare, such as chicken Caesar salad, or with spicy items such as spicy Thai noodles or Mexican foods.

### Awards include:

Best of Class  
Top 10 Wine  
Silver Medal  
Competition

Mother Lode Fair  
Chicago Value Wine Challenge  
Florida State Fair International Wine

### Peirano 2004 The Classic Collection Autumn's Blush

“This dry, crisp rose is 100% Cabernet Sauvignon. It has gentle flavors of strawberries, raspberries, apricots and vanilla, and is really a pretty wine.”

*Wine Enthusiast Magazine, May, 2006*

