

**Peirano Estate Vineyards 2002 Shiraz  
The Heritage Collection  
Estate Grown, Lodi**



**Vineyard Notes:**

Many growers and winemakers know that Shiraz can do well in the warmth of the Lodi sun. Combine that with Australian clone #1, the sandy loam soils on the estate which allow for an adequate but moderate water supply, and the continuous moderate growing season weather of the 2002 vintage, and we were truly blessed with how wonderful that Shiraz can be in Lodi. The long hang time of the fruit allowed for plentiful levels of sugars, and truly exceptional heights of flavors in the grapes. Even with these great conditions, we were stringent in our selection of fruit, which made sure we were only getting the best of the best from the vineyard to the winery.

**Winemaker Notes:**

With a goal of crafting a Shiraz with true varietal characteristics, we used utmost care in the cellar. Slow, cool fermentation with extended skin contact produced a deep, rich wine. After fermentation was complete, it was pressed, settled and placed in barrels. We used 100% French oak for 12 months, which supports the fruit and rounds out the complexity of the wine.

**Tasting Notes:**

The aromas penetrate your sense, with black fruits, chocolate, licorice and smoky tones. The mouth fills with a mix of cherries, dark plums, cocoa and toasty smoke, while the tannins round out the palate without intruding. This Shiraz is great with all kinds of grilled fare, or enjoy it after dinner with a double chocolate brownie and a nice cigar.

