



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

**Vineyard Notes:**

While many immigrant groups settled in the Lodi area, probably the most influential in the wine grape industry of the area were the Italians. Giacomo Peirano, himself from Genoa, Italy, started our estate vineyard in 1895. This vineyard, now run by his great-grandson, Lance Randolph, has many varieties of grapes, including our first nod towards the family's Italian heritage, Barbera. The warm days and cool nights in Lodi are ideal for this grape, as is the "traditional" head-trained planting we did with these vines. This allows just the right balance of sun and shade needed for Barbera to build the proper sugar levels while maintain excellent levels of acidity for balance in the grape. The grapes were hand harvested into half-ton bins to maintain optimal fruit quality.

**Winemaking Notes:**

After gently crushing the grapes, they were moved into tank and allowed to settle overnight before fermentation. Using cooler temperatures for fermentation (around 65 degrees, instead of the usual 85-95) allowed for more extraction of fruit characteristics while keeping acid levels proper for this varietal. It was moved to all French oak barrels for 12 months of aging to round out the overall profile of the wine.

**Tasting Notes:**

The vibrant rose colors entice the eye, while aromas of violets and berries invite a sip. Flavors of red berries, cranberries, rose petals and violets dance on the palate, leading to a lingering finish. The whole profile of this wine reminds one of a simpler time in the hills above 19<sup>th</sup> century Genoa, when good wine was enjoyed with fresh foods, good friends and good conversation.

*Very Limited Production (248 cases)*

**Awards include:**

Silver Medal

2004 San Francisco Chronicle Wine Competition