

Peirano Estate Vineyards 2002 Cabernet Sauvignon
The Heritage Collection
Estate Grown, Lodi

Vineyard Notes:

This 100% Cabernet Sauvignon come from our 29-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 the 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, 2002, at 24.5 Brix, with intense fruit flavors.

Winemaker Notes:

To further the complexity of the fruit, we used three different fermentation methods – Static, Cold Soak and Rotary Fermentation (in equal ratios). Extended maceration time allowed for maximum extraction of color and phenolics. After fermenting to dryness, the wine was settled before being moved to barrels. The entire lot was aged for 12 months in all French oak barrels, where it underwent malolactic fermentation. The wine was then racked every three months, as well as topped every two weeks, to achieve maximum clarity.

Tasting Notes:

This wine's aromas are a compendium of dark fruit – blackberry, black raspberry, black currant – with elements of anise, cedar and root beer. A sip fills the mouth with blackberry pie, black licorice and tea, while maintaining absolute dryness and firm tannins. It is ready to drink now, as well as structured enough to age gracefully for the next 5 to 8 years.

Awards include:

Silver Medal

International Eastern Wine Competition