



**Peirano Estate Vineyards 2003 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 violet color entices the eye, while aromas of boysenberries, cassis, plum and cherry, with just a hint of black velvet and sweet-tart, invite a sip. Flavors of red currants, black cherry, blackberry, plum and warm cranberry dance on the palate, while supple tannins help lead to a balanced, lingering, mouth-filling finish. The whole profile of this wine reminds one of a simpler time in the hills above 19th century Genoa, when good wine was enjoyed with fresh foods, good friends and good conversation.

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