

**Peirano Estate Vineyards
2012 Old Vine Zinfandel
'The Immortal' Zin
Estate Grown, Lodi Appellation**



WINEMAKING NOTES:

2012 was a year that had exceptionally long hang time for the fruit, giving it the chance to develop layers of flavors. Combine that with the low yield of our 120-year-old head trained Zinfandel vines, and you can see why we were so excited by the intensity of the fruit. We had the opportunity to truly hand select the “cream” of the crop, making several passes through the block during the long optimal ripeness window.

After HAND-PICKING into half ton bins for the most delicate transporting of the fruit, the grapes were lightly crushed into the tank for fermentation. Fermented on the skins to dryness, it was then pressed and placed in French and American oak barrels, of which 15% was new wood. Aging in the barrel for twelve months allowed all the fruit components to be uplifted.

TASTING NOTES:

The color of this wine is truly Immortal. Its rich dark color goes on and on and on. The deceptively subtle aromas of plums, raisins, blackberries and cherry cola marry together to put your olfactory senses into a new dimension. In the mouth, the palate is wrapped in a mysterious, velvety layered mix of plums, sweet mouth filling dried black cherries and cassis, leading to a lengthy rich mouth filling finish

TECHNICAL NOTES:

Malolactic Fermentation: 100%

Total Acidity: .59g

Bottled: August 26, 2015

Enjoy now or cellar through 2025

pH: 3.70

Residual Sugar: .38

89 PTS: BEST BUY - 2017 WORLD WINE COMPETITION