

**Peirano Estate Vineyards  
2015 Old Vine Zinfandel  
Winemakers Barrel Select-”The Immortal” Zin  
Barrel Aged For Three Years  
Estate Grown, Lodi Appellation**



**WINEMAKING NOTES:**

2016 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 3 years 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 ripe raspberries, strawberries, Bing cherries and pomegranate marry together to put your olfactory senses into a new dimension. The palate is wrapped in a mysterious, velvety layered mix of sweet blackberries and luscious, juicy fresh picked ripe strawberries! The rich, mouth filling character that immediately jumps out at you is that of mom’s homemade cherry pie! The wine has moderate tannins and juicy acidity. This amazing old vine zinfandel will pair will all foods, from the gourmet burger on the grill, to a nut crusted seared ahi.

**TECHNICAL NOTES:**

Malolactic Fermentation: 100%  
Total Acidity: .55g  
Bottled: July 25, 2019  
Enjoy now or cellar through 2025

pH: 3.73  
Residual Sugar: .473