

# Peirano Estate Vineyards Heritage Old Vine Zin

## THE FACTS

**REGION:** California

**APPELLATION:** Lodi

**CEPAGE:** 100% Zinfandel

**WINEMAKING:** 120yr vines, hand-harvested, lightly crushed.

Fermented on the skins, pressed into oak.

**AGING:** French and American oak barrels

## THE STORY

In 1992, Lance Randolph, the 4th generation of Peirano to farm the 300 acre estate, began making Peirano wine simply for himself and to prove Lodi could produce desirable wines. After considerable praise, he started bottling and selling Peirano wine using his estate grown grapes. Since then, Peirano has won numerous awards for producing wine using many of the old techniques valued by Giacomo Peirano. The history of Peirano Estate Vineyards is a tale deeply rooted in Lodi history and the importance is felt by every member of the Peirano family. Over the years, the vineyards have grown to not only include the same naturally rooted, head trained Old Vine Zinfandel imported to the United States by Lance's great grandfather, but many other varieties as well.

**PHILOSOPHY:** Peirano Estate Winery & Vineyard lives by great quality, hand harvesting, taking care of the grapes as if they were a baby, and making the best wine possible.

**BIOGRAPHY:** Lance Randolph, fourth generation Peirano, winemaker, and grower uses the best of Giacomo Peirano's farming methods. Randolph was also one of the first to implement the Geneva Double Curtain system. Today, this system is recognized as an ideal technique for red grape varieties.

## THE SELLING POINTS

**PAIRINGS:** Gourmet burger, tomato sauce pasta with Italian sausage

