



USB

PELTIER WINERY

TASTING NOTES

Complex flavors of butterscotch and dried cherry aromas, supported by an orange peel splash on the mid-pallet, blended together to form the perfect balance and modestly sweet, long lasting finished.

WINEMAKING

All of our grapes are estate grown, de-stemmed and crushed. Fermentation: four days on primary with Pasture Red, limited hand pump-overs; pressed, then fortified with grape high proof (160 proof) to 19% ALC and Viniflora Oenos on secondary fermentation.

PAIRING

Despite being the perfect cigar match, French vanilla ice cream covered in dark, bittersweet chocolate will release the harmony of this dessert wine.

SUSTAINABLE WINEGROWING

All of our vineyards are certified Green in the "Lodi Rules for Sustainable Winegrowing Practices." This third party program is known to be the most recognized in the industry with stringent yearly audits covering all facets of wine stewardship. A number of practices are required to pass the certification including care of the land, air, water, soil, and employee.

PELTIERWINERY.COM

22150 NORTH KENEFICK ROAD | ACAMPO, CA 95220
209.367.4882 | INFO@PELTIERWINERY.COM

VARIETAL

Primarily Syrah

APPELLATION

Lodi, California

ALCOHOL

18.8%

PH

3.83

TA

0.62 g/100 mL

BOTTLE SIZE

500 mL