



# Petite Pearl

Available in 500 mL bottles

## AMERICAN RED WINE

Vintage: 2021

## VINEYARD & HARVEST NOTES

Petite Pearl is a cold-hardy American hybrid grape varietal bred in Minnesota at the turn of this century. This red grape's name hints at its small berry size that make up relatively compact clusters. Petite Pearl is used as a stand-alone varietal as well as for blending. It is known for having high levels of soft tannins and lower levels of acid compared to other cold-hardy hybrids

Here at Zorvino, 2021 was the first year we harvested Petite Pearl from our second planting of this variety, joining our original planting of 75 vines in 2017. 761 lbs of grapes were harvested from 3 and 4 year-old vines. Grapes were harvested in early morning, before temperatures started to rise, to preserve as much of the flavor and aromatic qualities of the fruit as possible.

## DETAILS

Bottling Date: 07/27/2023

Case Production: 55

Brix at Harvest: 18

Chaptalization: 21 Brix

ABV: 14.0

Residual Sugar: 2.0 %

Final TA: 7.6 g/L

pH: 3.33

Free SO<sub>2</sub>: 40 ppm

## WINEMAKING

### FERMENTATION

7 days

Immediately after harvest, clusters were destemmed and crushed before entering maceration tubs where they cold-soaked for 30 hours prior to the start of fermentation. This process helps to achieve greater extraction of color and flavor from the grape skins. Yeast for this fermentation was selected for its ability to soften high acid musts. Upon completion of fermentation, grapes were then transferred to a press and racked off into a stainless steel tank and then cold stabilized to encourage settling and to remove tartrates prior to filtration

### AGING

20 months

This wine was aged in American oak barrels with a medium char toast for 14 months and aged for a total of 20 months before being bottled

## TASTING NOTES

### Aroma

Showcases aromas of violets, sweet tobacco, and dried blueberry

### Taste

Distinct notes of all-natural fruit leather feature flavors of dried blueberry and prunes. Smooth tannins offer a counterpoint to lively acidity that awakens the front of the palate

### Serving & Pairing Suggestions

Best served at room temperature. This wine pairs well with charcuterie boards or even salads that feature goat and blue cheeses

## TASTING CHART

