

2016 PEJU PINK  
*napa valley*

In 1983, with dreams of raising their young family on a farm, Tony and Herta Peju bought thirty acres of vines in the famed Rutherford district of the Napa Valley. Since then, the Peju family has maintained a meticulous focus on the land, fostering sustainable and environmental consciousness across their five estates. Still family-owned and operated with daughters Lisa and Ariana poised to take the helm, Peju Winery has become an integral piece of the Napa Valley landscape.

VINEYARD

Pink is sourced primarily from fruit grown on our Persephone Vineyard, a 350-acre estate in the northeast corner of Napa Valley, as well as from a small, family-owned vineyard in Mendocino. Persephone is planted with 130 acres of vines, which includes Bordeaux grape varieties as well as Zinfandel, Sauvignon Blanc, and Chardonnay. At an elevation of nearly 1,000 feet, the area experiences warm days, cool nights and little fog. This climate allows for a consistent growing season, and produces fruit with rich, focused flavor, and a precise sense of place.

VINTAGE

The 2016 vintage was the fifth consecutive year that Mother Nature gifted Napa Valley with a nearly perfect growing season. The season started early with a warm winter and normal precipitation levels. Temperatures cooled down in late August allowing the remaining berries to develop intense and balanced fruit. The 2016 vintage produced a remarkably light yield resulting in a higher concentration of flavor in each berry. Our 2016 wines are showcasing to be increasingly aromatic, vibrant and lush.

TASTING

An elegant shade of pink cherry, our 2016 Peju Pink is delightfully fruity with aromas of strawberry compote, raspberry liquor and freshly cut watermelon. Delicious red berries and succulent Queen Anne cherry notes craft a lush, round mouthfeel. Culminating in a long sweep of refreshing raspberry, our 2016 Peju Pink is the perfect companion to summer salads and spicy Asian cuisine.

APPELLATION  
*napa valley*

COMPOSITION  
*proprietary blend*

COOPERAGE  
*stainless steel*

ALCOHOL  
*13.8%*

TA  
*6.1 g/l*

PH  
*3.24*

HARVEST DATE  
*october 2016*

BOTTLING DATE  
*april 2017*

RELEASE DATE  
*april 2017*

CELLARING  
*enjoy now through 2018*

PRODUCTION  
*254 cases*

SRP  
*\$22 | \$264*