



## *Fratelli Perata Winery*

### **2003 Mafalda**

When our mother passed away a few years ago, we knew we'd lost a special lady: loving, good-hearted and kind. She was a family-centered mother, doing all she could as best she could for family and friends.

One lesson she taught was that the best of what you do, you do for others. That attitude was based on the feudal economy of old Italy, where the barone was given the best. Here, she extended that to those around her. Food, song, dance and good will are her legacy.

A corollary to her giving was if we were to share in that goodness, we'd better make everything really good. Mama liked her wine with enough strength to match her great sauces and flavors, but smooth. Not a huge fan of tannins, she liked chewy foods better than chewy wines.

The challenge we gave ourselves was to work the Merlot she loved into a really memorable blend. Classic Bordeaux blends include Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot in varying percentages. Working with these wines, the blend seemed difficult. Then we dropped the Cabernet Sauvignon. Yes!. Tasty! The Cabernet Franc delivered most of the flavors of Cabernet Sauvignon, but not with its tannins. The Merlot was full strength this vintage. The Petit Verdot, wonderful as it is at 100%, was way too much for this delicate blend. We started with 15% and worked our way down to just 3%. It's an important 3%, but not more.

We think she'd have been pleased. We know she would have wanted you to try it.

Vintage:	2003
Blend:	66 % Cabernet Franc 31% Merlot 3% Petit Verdot
Bottled:	July 11, 2006
Production:	90 cases

Drink now, or lay down. The 2001 Cabernet Franc is still drinking great. The 1993, even 1990 Merlot are still luscious. The Petit Verdot, sorry, we drank it all. This is an easy 7 to 10 years in the cellar.

Mafalda paired wonderfully well with rare lamb tenderloin. It will also go well with Mama's Lentil Soup.