



## *Fratelli Perata Winery*

### **Fratelli Perata 2008 Sangiovese, Estate**

Sangiovese in its early California days was derided as the jug Chianti grape: high acid, no flavor in a straw covered flask. But it was a romantic bottle for the young. Currently, Sangiovese is being produced around California in as many styles as Zinfandel can be found. The range from very light to Cabernet-dark is very confusing for anyone purchasing a Sangiovese. California wineries have almost notoriously ripe fruit. This makes heavier, fruitier and sometimes sweeter wines. Many wine drinkers like this. Sangiovese, on the other hand, as a grapevine, makes a huge crop. If the winery purchasing the grapes from this huge crop doesn't reign in the vineyard owner's desire for really high tons/acre (Hey, it's how they get paid, by the ton), the resulting wine is pretty insipid.

We see the real problem with off-beat blends. To meet the California style, often Syrah or Zinfandel or Nebbiolo (The Peratas in Italy are whirling in their graves.) are blended. That's only acceptable when these weird blends are disclosed on the label. Otherwise, poor Sangiovese. Where is the standard?

Our Sangiovese would not be produced if we couldn't meet high expectations. Gino and Cathy have a great rapport with the vines. We do not water the vines, we thin the leaves as necessary, and most importantly, we drop up to one-half of the crop at veraison, usually beginning of August. The remaining grape clusters produce excellent flavor, although we always run out of the wine in the tasting room.

**Harvested** October 8 and October 18, 2008

**Brix** 24.7

**pH** 3.25

**Fermented** 12 days in 1 ½ ton open top fermenters

**Pressed** to neutral barrels to preserve the delicate nuances

**Alcohol** 14.5%

**Bottled** June 19, 2012, 100% Sangiovese

**Production** 100 cases

**Aging** If you enjoy fruit and can tolerate young acidity, drink now. It would be best to pair with foods that all show acidity, i.e., tomato sauce, to balance the wine. However, Carol looks for the subtle flavors and aromas that only reveal with bottle-age. If you don't mind missing that element of the wine, you can safely drink this in 6 months or a year from release. It is, after all, already 4 years old. However, the wonderful floral layers of the wine are masked until the wine matures another 3 years. Ah, Sangiovese, it's such a personal thing! Drink now (yes, there are those that do) until 2018.