



Fratelli Perata Winery

Fratelli Perata 2012 Cab Franc, Estate

We bottle and release Cabernet Franc relatively early. It has a good punch of French oak and seems to benefit more from aging in the bottle than in the barrel. It provides classic French blends with smoke, earth, tannin and a background of cherry flavor. When new in the bottle, it is light-bodied. Tannins become silk with age and the wine develops a wonderfully full mouthfeel. This 2012 vintage benefits from a classic growing season. Warm weather and the first year of the drought, the vines were somewhat stressed, yet strong enough to put forth this burst of fruit. This wine is unique in showcasing different attributes at different bottle ages. Right now, while it is at its most adolescent stage, we loved it with Spicy Steak Tacos.

Harvested: October 14th and 16th, 2012

Brix: 24.2

pH: 3.65

Fermented: 12 days in 1.5 ton open-top bins

Pressed: to 2 year old French oak and 1 neutral barrel

Alcohol: 13.6 %

Bottled: June 4, 2014

Production: 94 cases

Aging: Due to exceptional fruit from the 2012 vintage, this can be happily drunk now with spicy foods, or laid down its traditional 9 years plus to 2022, New Years Eve and Prime Rib. Three years of bottle age is likely enough for most...