



Fratelli Perata Winery

Fratelli Perata 2013 Cabernet Franc, Estate

Rich fruit, smooth oak, and a perfect balance of acidity and tannin with nice color, this wine will be a mouth full. A vintage springing from the full force of the drought, you will find this to be a big wine with full fruit flavor. You may find some black currant, raspberry or deep restrained cherry elements with the essence of vanilla and oak from the French Oak barrels. Cabernet Franc from our vineyard has proven to be earthy. Best paired with earthy foods like mushrooms, try our Portobello Mushroom Cheesecake.

Harvested: September 23rd and October 7th 2013

Brix: 25.2

pH: 3.87

Fermented: 13 days in 1.5 ton open top fermenters

Pressed: Into newer French Oak and Neutral Oak barrels

Alcohol: 13.6%

Bottled: May 8th, 2015

Production: 66 cases, really wish there was more

Aging: A little wild now, but very good fruit. Drink now (Even Carol says it's OK with this one.) if you can take some tannin. Carol recommends drinking New Year's Eve 2022 with Prime Rib. Cathy would start drinking 2018.



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Portobello Mushroom Cheesecake

Mushrooms, garlic, and rosemary oh my!! This is a quintessential pairing to the Cabernet Franc. The Portobellos give the earthy flavors that pair so nicely with the Cabernet Franc, and the garlic, well we love garlic with any red wine, and the rosemary pulls the flavors together to combine into a rich creamy treat. Not quite the dessert one would expect from a Cheesecake recipe, but if you are looking for something savory, this takes the cake. Adjust the garlic to your taste. Grab your Cabernet Franc and enjoy.

Crust:

1 cup dry bread crumbs
¼ cup butter, melted

Filling:

1 tbsp butter	¼ tsp pepper
½ pound baby portobello mushrooms, chopped	2 packages (16 oz) cream cheese, softened
5 cloves garlic, minced	½ cup Greek yogurt
1/3 cup walnuts	2 large eggs, lightly beaten
1 teaspoon dried rosemary or 1 tbsp fresh minced rosemary	baguette slices, lightly toasted

Preheat oven to 325 degrees. Mix bread crumbs and melted butter. Press onto bottom of a greased 9 inch spring form pan. Place on baking sheet and bake for 15-17 minutes until golden brown. Remove pan and cool on wire rack.

In a skillet over medium-high temperature, put the 1 tbsp butter. Add mushrooms; cook until tender, stirring frequently. Add garlic, cook until fragrant, then stir in walnuts; cook until toasted. Turn off heat and add rosemary and pepper. Allow to cool completely before beginning next step.

Beat cream cheese until smooth and soft. Beat in yogurt then add the eggs; beat on low speed until just blended. Fold in cooled mushroom mixture. Pour over prepared crust.

Return pan to baking sheet and bake 25-30 minutes until center of cheesecake appears dull and center is just set. Remove from baking sheet and cool on wire rack about 10 minutes. Loosen sides from pan with a knife and cool 1 hour longer then refrigerate overnight.

Remove rim from pan. Serve with toasted bread slices and Cabernet Franc.