



Fratelli Perata 2013 Mafalda, Estate

Named and blended in honor of Gino's mother, this wine is a reflection of our dear Mafalda. Mafalda liked to drink her wines, not age them, so we do our best to make this blend easy to drink. She didn't usually drink wine by itself; she almost always had food to go with it. Her favorite dishes always included mushrooms, usually porcini. 2013 didn't fully cooperate on the easy drinking part for this wine. We picked the earthiest and smoothest Cab Franc barrels we made, but there is still a lot of tannin in this vintage. Have something rich and mushroomy and you won't notice the tannin! Our suggestion is Mushroom and Focaccia Stuffing.

Blend: 57% Cabernet Franc, 38% Merlot, 5% Petit Verdot

Alcohol: 13.7%

Bottled: July 7th, 2016

Production: 118 cases

Aging: A little on the heavier side so let it breathe several hours if you plan to drink within the next year. Best between fall 2017 and 2021. All vintages thus far have aged beautifully, but we tend to drink them 4 to 6 years from vintage.