



## **Fratelli Perata 2013 Petit Verdot, Estate**

In France, this variety is considered a blending grape, not worthy to stand alone. Here in California, we do things a little differently. While Petit Verdot can be a tough grape to get to know, once you've gotten to be good friends, life is just a little more exciting. Petit Verdot is the tannin king. Its job is to have richer, darker color and more tannin than Cabernet Sauvignon. This does make it a little harsh when young, especially in 2013, when the berries were particularly small and the resulting wines very heavy. Give this wine some space in your cellar and you will be greatly rewarded down the line. For those of us who just can't wait, open it before you sit down to breakfast and then let it breathe until the Pumpkin Curry Broccoli Salad is ready for dinner. Then pair the two and see how friendly Petit Verdot can be!

Harvested:	October 13 <sup>th</sup> , 2013
Brix:	26.3
pH:	3.69
Fermented:	11 days in a 1 ton fermenter
Pressed:	Into neutral and older French oak barrels
Alcohol:	14.6%
Bottled:	May 17 <sup>th</sup> , 2016
Production:	84 cases
Aging:	Lots of tannin to this one, so prepare your palette or let it age. Drink 2018 to 2021.