



## *Fratelli Perata Winery*

### **Fratelli Perata 2013 Barbera, Estate**

We have this variety in our vineyard because we love it, and it produces wines reminiscent of our family's wines in Italy. It is the most widely planted grape variety in Piemonte. The Perata family came to the US from the border of Piemonte and Liguria, so we have a historical family connection to Barbera. It was a "family" planting in our vineyard, in 1980: just enough for a few gallons for us, not to sell at the winery. Our children, however, were also quite taken by this food friendly wine. They insisted we plant enough vines to let everyone become familiar with it. Of course, we acquiesced.

As a wine, it is quite sensitive to its vineyard. Barbera was long used as just a "filler" wine, grown in California's Central Valley. There the evening temperatures were comparatively high. The resulting wine didn't maintain the wine's characteristic acidity, but had good color. Most of those wines were blended with some Cabernet Sauvignon and Chardonnay and put in jugs. Here, with warm days that spike high at 2 PM, then drop like a rock down to 50 degrees by 5 AM, Barbera grapes get ripe, but still maintain their acidity. The result is a balanced wine, with finesse and great ageability.

This Barbera is a child of the drought: rich fruit, great color as usual, still with enough acid for aging. Since 2013 was only the second year of low rainfall, our production is pleasantly sufficient to supply most of us. Enjoy this early on with a picnic including Pepperoni Bread.

Harvested: September 23<sup>rd</sup> through October 7<sup>th</sup>, 2013

Brix: 24.1

pH: 3.38

Fermented: 12 days in 1.5 ton open top fermenters

Pressed: Into neutral barrels

Alcohol: 13.3%

Bottled: August 25<sup>th</sup>, 2016

Production: 224 cases

Aging: This is an especially big and rich Barbera but with lower acidity than usual. Drink 2017 through 2023.