



## *Fratelli Perata Winery*

### **Fratelli Perata 2014 Cabernet Franc, Estate**

Our normally easy going Cabernet Franc vines decided in 2014 that they had been deprived of water for too long. The vines set a rather small crop and in July we thinned that crop even further to try to appease these fussy vines. The result was a very rich, fruity wine with big body and good tannin but not quite as much earthiness as usual. Maybe it's okay the vines were fussy when they give us such good grapes as a result. The only drawback is there is barely any of this delicious wine. So drink up and enjoy it while you can, it won't be around for long. It will need a little something to tame the fruit, so pair it with Smoky Chicken Soup.

Harvested:	September 13 <sup>th</sup> and 19 <sup>th</sup> , 2014
Brix:	25.8
pH:	3.61
Fermented:	13 days in 1.5 ton open top fermenters
Pressed:	25% new French oak and 75% neutral barrels
Alcohol:	14.3%
Bottled:	March 9 <sup>th</sup> , 2017
Production:	92 cases
Aging:	Delicious with a short amount of aging, better aged a bit longer to be truly spectacular. Drink Fall 2017 to 2024.