



Fratelli Perata 2000 Bambino Grande, Estate

Sometimes you just have to do what you have to do. We like to make wines named for members of the family. We make wine as a labor of love and with respect to the art of winemaking and respect for Nature. Naming a wine for a family member means that it is one of our best efforts, reflecting our relationship with the chosen relative.

This wine is named for our maternal grandfather, Bambino Diorio of Belmonte di Sanno, Italia. He worked very hard in his life, coming from Italy to Colorado to work in the lead mines, then on to California to return to farming, as in Italy. When friends got together, it was a different story: he was the original party animal. If no one was dancing when the band started playing, he grabbed a broom and danced with that, then gave the broom to another gentleman, while he took the hand of a lady to dance with. On and on the broom would get passed until everyone was dancing, he made sure of that.

It is fitting that this wine be named for Bambino. It is a 4-way blend of wines, based on Sangiovese, Italian like he was. It is a complicated blend that results in a very drinkable wine, one virtually everyone likes, like Bambino. Also like Bambino, it is a wine you can feel confident about bringing to any gathering. New wine drinkers like it for its fruit, we vintage wine drinkers like it for its complexity. It has been taken to Italian wine tasting parties and, like Bambino, knocked their socks off.

Bambino was proud of his family; we are proud of this wine. Some wineries use leftovers to release some kind of low-end wine. We began with the thought to make a blend to be proud of, especially to be named after our grandfather. It has to be good: we wanted our mother to be happy. It took four hours of laborious tasting, using pipettes and a yellow legal pad, to come up with this wine. That was the 1995 vintage. For fun we entered the new wine at the LA County Fair, where it received a silver medal.

Each year the same wines are used in the blend, with gentle tweaking of the proportions. The blend is made more quickly now that we have the master blend to work from. With the 2000, we have a forwardly fruity wine, with tannins on the finish to let you know it can age longer. Remember, we added the word "Grande" to the name because we didn't want anyone to think this is a rose`.

As a blend of 2000 vintage wines, these have been barrel aged 40 months. This is pretty incredible for the industry, but then we want a good blend. At the price, this isn't a sly business decision; it's done for the wine. It was bottled Valentine's Day, 2004.

We recently had this wine served with Tiger shrimp wrapped with prosciutto. With a base of Sangiovese, this wine will pair well with any pork product: ham, pork sausage, and pork tenderloin. It can also be paired with grilled hamburgers as well. Remember to honor your ancestors, and know they wanted you to enjoy life. Life can be as serious or as fun as you want, even how you drink your wine.