



Fratelli Perata Winery

2001 CABERNET SAUVIGNON RISERVA

We were fortunate to locate this vineyard site way back in the 1970's. Literally years were spent searching for the right property. Planting Cabernet Sauvignon was the result of having the right location, the right variety, and the right attitude. Producing Cabernet takes a big investment, but here it's a labor of love.

The location can't be too cool or the wines are vegetal; it can't be too hot, day and night, or it gets flabby and cooked. Too much canopy growth will also lead to vegetal flavors and poor color. Too much crop per vine will cause unripe flavors.

The clusters are small and the berries are very small. It takes a lot of hand labor to pick a ton compared to the huge clusters of Zinfandel and Sangiovese. During primary fermentation, it is just really hard to punch down by hand. The juice per ton is much less than any other variety.

It does best in oak barrels, particularly French oak, and especially Chateau French oak. The 2001 Cabernet was aged only in new Chateau French oak costing just under \$875 each, or \$16/gallon delivered with racks. New barrels are purchased each year. Compare this to the more common use of stainless steel tanks. They cost approximately \$2.50/gallon. They are usable year after year, or until someone pumps the wine out without opening a valve, collapsing the tank. Believe it or not, that does happen around the State, but not very often. Their Cab is "finished" in oak for 3 months, or oak chips or oak inserts are put in the tanks. They micro-oxygenated the wine. They fine and filter.

Here, the sediment naturally falls to the bottom of the barrel. The clear wine is racked to clean barrels, a process repeated during barrel aging. Our Cabernet needs barrel aging, tying up cellar space. It becomes clear, integrates oak flavors with the fruit, and acid and tannin begin to diminish.

We love Cabernet. Maybe it's the work we know we've done to produce it. But no, we love it for itself. It just tastes good: Cabernet fruit that's big, full, and complex. Drink it young for fruit and chewy tannins, or lay it down to relax and smooth out. It is waiting for you.

Harvested	September 30, 2001
Brix	24.5
pH	3.52
TA	6.3
Bottled	August 15, 2005
Cases Produced	108

This wine should really be laid down for 6 months. But the cold weather is coming, and a good Prime Rib in the oven warms the house as the decanted Cab breathes in anticipation.