



Fratelli Perata Winery

2002 Cabernet Sauvignon, Estate

Rules to live by often make life easier; decision making gets a little break. Since 1997, vintages from the odd-numbered years seem to always be the good ones, even the yet-in-the-barrel 2005. Want a good wine? Easy, just drink one from an odd-numbered year.

2002 is a rule breaker: wines from the 2002 harvest are all really great. The Cabernets are particularly keepers. They are full-bodied, smooth, with a long finish. Lots of fruit.

Finished with high quality cork, these will lay down for years (BTW, the 1988, 1990, 1993 and 1996 were sampled this past October and are drinking quite well). You see there are a number of even years represented there, so check the right decade before following The Rule.

The 2002 Cabernets were harvested from our four different hills.. We look at ripeness of fruit by the numbers and by flavor. Brix showing enough sweetness, pH and titratable acids at the right level, brown seeds inside the berry, fruit softening, great taste.

Harvest date	October 12 – October 30, 2002
Brix	23.75
pH	3.4
Fermented	11 days in 1 ½ ton lots
Pressed to	50% new American, 25% 3-year old French, 25% old American oak barrels
Bottled	July 5, 2006
Production	320 cases

This a blend from all our hills of Cabernet Sauvignon, plus 12% Merlot. We use some older, softer oak barrels and blend with Merlot to make a friendly, earlier drinking Cab. Priced for every-day drinking, it pairs well with most cold-day meals, including meatloaf and the perennial In N Out Burger (double, double, grilled onions). It is a serious wine, however, and is capable of 7 to 10 years of bottle age.