



Fratelli Perata Winery

2002 CABERNET SAUVIGNON WINECLUB SPECIAL SELECTION

Over the years, we have had the pleasure of meeting many knowledgeable wine tasters. From this group the Buon' Amici club evolved. These now long-time friends are comfortable with our down to earth approach to wine. We, in return, are open to their comments. The Wine Club Special Selections result from a consensus of the club during a barrel tasting of Cabernet Sauvignon. Different hills of Cabernet grapes were aged in several different oak barrels. Tasted blind, the group voted their preference. These barrels are bottled especially for the wine club.

Other barrels become our Riserva, and our everyday Cabernet Sauvignon. Each Cabernet bottling has attributes and strengths its own, making them distinct. The WCSS is produced from a relatively new French clone, coming from younger vines, which are lower on the hillside. It is aged in new Chateau French oak barrels.

Harvested	September 25, 2002
Brix	25.5
pH	3.32
TA	6.75 g/L
Pressed to new Chateau French oak	October 8, 2002
Alcohol	13.5
Bottled	August 13, 2005
Case production	46

This example is exceptionally yummy. (Just checking to see if you've read this far!). It has lots of lively fruit that blends seamlessly with the French oak. Approachable now, it will also easily age 5-7 years. Excellent with dark chocolate, it also pairs with real entrees, such as Beef Burgundy.