



## *Fratelli Perata Winery*

### **2002 MERLOT**

We are having great fun with Merlot lately. This vintage is from planting of the new French clone in the 1990's, blended with the original clone from the 1980's. Then aged in new American Oak barrels, a Merlot of very deep color, rich fruit with great complexity is produced. This vintage shows notes of strawberry and mocha, overlaid on cherry. It stands strong with the American oak.

Don't give away this bottle thinking it is "just a Merlot." It compares favorably to any famous French Merlot. Again, decant for a day if you pop this one soon, or lay down for 2-3 months. Or age until you just can't stand the suspense anymore. (Remember, you can stop by the winery and we'll usually have one open.)

Harvested: September 12th and 23rd, 2002 (different hills ready at different times)  
Brix: 25.5  
Fermented: In 1 ½ ton lots for 12 days, punched down by hand 4 times/day  
Pressed: To new American oak barrels, 1.5 bar of pressure  
Alcohol: 13.5  
TA: 6.15  
Bottled: April 8, 2006  
Production: 273 cases