



Fratelli Perata Winery

2002 Tre Sorelle, Estate

As an Italian-American family, it is our honor to name wines for our family, using the beautiful, lilting Italian language. Our Tre Sorelle is named for our three daughters, Julie, Cathy, and Joanne. Many of you have seen them grow up, as you have visited the winery over the course of these many years.

Now one has graduated from college, and two are attending college. They have grown to be individuals, just like the wines used in the blends. They are able to stand alone, or work together well. They remember their heritage, Italian and Californian, but look to broader experiences.

The Tre Sorelle wine is a blend of 58% Cabernet Sauvignon Riserva, 29% Merlot, and 13% Cabernet Franc. These three sister varieties have a history in Bordeaux, France as blending well together. Here, we have made this blend since 1997. We let the wines shine by not filtering them, and giving them proper barrel aging. Produced separately, the final blend is made a few weeks before bottling.

The 2002 Tre Sorelle will be particularly good. It is flavorful, smoothed by the Cabernet Franc. Bottled on July 5, 2006, with a production of just 90 cases. Cathy sells this out quickly in the tasting room during her school breaks from U.C. Davis. We recommend you taste this one early, either here at the winery, or from your shipment with the Eggplant Rolatini. Then order more for your cellar. It is a drink now or drink later wine. Sassier young, or smooth silk with a few years of aging.