



Fratelli Perata Winery

2003 Cabernet Sauvignon Riserva, Estate

What a terrific wine. This was a memorable vintage, dry like this 2007 vintage. Our vines yielded very (and I mean pencil eraser sized) small berries with not much juice. The result is this 4 years in the barrel Cabernet which is just newly bottled. Only big wines can stand that much new oak and still maintain their fruit. Sealed with top of the line 2 inch cork, you can lay this down for years or drink it during the coming holidays. Please note that it will need to breathe if you drink it soon. Be sure to drink a test glass! There are benefits to planning the menu. Pair this as always with meaty richness. Prime Rib and Portobellos come to mind. This wine responds well to Thyme and Rosemary. Try a Cabernet reduction sauce with either, or with Lamb Chops, too.

Harvest	October 19, 2003
Brix	26
pH	3.48
Fermentation	Lucky 13 days
Pressed	to new Chateau French oak barrels
Bottled	September 2, 2007 yes, 4 years in oak, mmm
Production	137 cases
Food Pairing	Cabernet reduction sauce