



## *Fratelli Perata Winery*

### **2004 CABERNET FRANC**

If there is one wine from this shipment that you really want to drink right away, this might be the one. Every vintage of Cabernet Franc has been a surprise. It just gets better every year. We are never disappointed by having made a “blender” wine. There is plenty of character here. The balance is good, tastes good, can sip it or pair it with smoked duck, or steak.

The 2001 vintage is just terrific and still going strong. This seems to indicate an unanticipated aging potential as well. Pretty much an all around great wine.

Harvested : September 27, 2004  
Brix: 25.8  
Fermented: 11 days in 1 ½ ton lots, punched down by hand 4 times/day  
Pressed: to French oak barrels, pressure of 1.5 bar  
Alcohol: 13.5  
TA: 5.93  
Bottled: April 8, 2006  
Production: 46 cases