



## *Fratelli Perata Winery*

### **2004 Mafalda, Estate**

Moms live on, in our hearts and for us, with this wine. This is a Bordeaux styled blend named in our mother's honor. This, our 2nd vintage, is smooth and people friendly, with low (relatively speaking) tannins. The 2003 was drinking perfectly with one year of bottle age. We increased our production of this wine due to the gratifying response the 2003 received. This vintage is extremely good with many foods right now, with the prerequisite young wine breathing time of at least one hour. The Cabernet Franc trends toward earthy, mushroom type foods, as with the Brie with Porcini. If you want it to be a straight-out sipper, it will need 6 months of bottle age. But remember, wine as a food loves other food, just as Mama loved her family.

Blend            66% Cabernet Franc, 31% Merlot, 3% Petit Verdot  
Bottled        September 2, 2007  
Production    137 cases

Food pairing   Brie with porcini