



Fratelli Perata Winery

Fratelli Perata 2005 Cabernet Sauvignon Wine Club Special Selection, Estate

We are entering a period of harvests that left us with very small, very intense vintages. As a dry-farmed vineyard, the berries on a Cabernet Sauvignon grape cluster are small. Combine this with warm growing seasons and older vines, and we have tiny harvests. To promote flavor and deeply colored wines, our goal when pruning is for a maximum of 2 tons per acre. This vintage was less than that. We therefore release, to our club only, our only 2005 Cabernet Sauvignon produced. It is a blend of all our hills of Cabernet, with the tiniest splash of Cabernet Franc. You will find it a classic Fratelli Perata Cab, more precious than a Riserva, which we felt we did not have enough to release under that label. I know this interrupts some vertical collections, but please hold this Special Selection in high esteem, as we do. It is well-balanced, full-bodied with fruit and smooth oak. This will age an easy 10 years. We find it very approachable right now, with decanting. Drink with Peposo and a long evening.

Harvested	October 20, 2005
Brix	25.3
pH	3.46
Fermented	13 days, open top 1 ½ ton fermenter, punched down 4 times/day by hand
Pressed	less than 1.5 bar pressure to new and old Chateau French Barrels
Alcohol	15.0%
Bottled	April 4, 2009 with 3% Cabernet Franc
Production	90 cases only