



Fratelli Perata Winery

2005 Zinfandel, Estate

Amazing what a difference a year can make. With the 2003 vintage, we had 20 inches of winter rain and an extremely warm growing season. Now with 2005, we have 36 inches of rain, and an extended cooler growing season. The grapes were harvested 30 days later than in 2003. Rule of thumb is that extended hang time develops more mature flavors. It also makes us more nervous. Most of the neighboring vineyards have harvested, leaving our hillside vineyard as the last feeding ground for the birds. Luckily, they seemed to have had enough grapes by the time ours were ripe. It was a huge harvest for Paso Robles. We cluster thinned the vines to maintain our usual 2 tons per acre. We were rewarded with some really great fruit.

This Zinfandel almost defies description. It is massive, stylistically Paso Robles, drink me now. DO NOT DRINK IT IN A HOT TUB. Ok, I know, no health advice. Here's another one: DRINK WITH CHOCOLATE. Please see the Perata Girls Triple Chocolate Cake on the website under "Food."

Harvested	October 23
Brix	26
Fermented	10 days
Pressed	To neutral barrels
Alcohol	13.8
Bottled	March 10, 2007
Production	235 cases