



Fratelli Perata Winery

Fratelli Perata 2006 Merlot, Estate

This is just a great place to grow great Merlot. We have produced Merlot since the winery began in 1987. It has been our bread and butter since it is reliably wonderful. Ours benefits from the strictly limited crop, large old vines producing tiny harvests. It benefits from years of finding the best level of ripeness, the best yeasts, the lightest hand on the press, using all new oak barrels, no tanks. So many decisions, and with this 20th vintage, here is yet another seriously great Merlot. Great offering of fruit, oak forward right now due to the newness of the bottling, acidity and tannin to allow it to age. Will compare well to the best, and priciest, French counterparts. The 2006 benefitted from the large amount of rain in 2005 which invigorated the vines, and then the warmth of the 2006 growing season. This is an important balance, since we don't irrigate the vines. This vintage will age an easy 10 years. Somehow, though, we drank all the 2005, so I think the 2006 will also be in peril of that fate. Pairs well with red sauce made with beef, and really well with the Stuffed Mushrooms, recipe follows.

Harvest	October 11, 2006
Brix	24.75
pH	3.4
Fermented	13 days, using specific yeasts, open top small fermenters, cap hand punched
Press	to new American oak barrels, same cooper since 1996
Alcohol	14.2%
Bottled	April 4, 2009
Production	145 cases

Production 90 cases, not enough, but all Estate