



Fratelli Perata Winery

2007 Barbera, Estate

This variety has been in California for ages, originally coming from Piedmont, Italy. We enjoyed these with Louis Martini in Napa and at Sebastiani in Sonoma in the early/mid 1970's. Central California has the largest acreage, but we think here in Paso Robles we have the best. Our test rows were planted many years ago and we love the wine, but mostly kept it to ourselves. The 2007 is the first commercial sized harvest from new plantings. Now, we can share an eminent food wine: lots of fruit, cherry dominates; but not sweet; bright acidity but not tart; long finish unmarred by young tannin. This is good right now, but feel free to lose it in your cellar and find it in 5 years. Serve it with appetizers so you can savor the wine This pairs excellently with most foods. It is, after all, Italian.

Harvested	October 9, 2007
Brix	26.4
pH	3.27
Fermented	12 days, open top 1 ½ ton fermenter, cap punched down by hand
Pressed	very low pressure, directly to neutral oak to preserve its character
Alcohol	14.1
Bottled	August 29, 2009
Production	121 cases