



Fratelli Perata Winery

2007 Charbono, Estate

An inaugural release of a wine Gino and Carol enjoyed in their earliest days as a young married couple. We were fortunate to visit Inglenook Winery in its glory days of 1972. The '68's and '70's were available and were great vintages. Among their wines was a Charbono. As someone with an affinity to Pinot Noir, this wine struck Carol as a flavorful, drinkable wine. As an Italian, Gino was reminded of his visit with his grandfather in Northern Italy, and the Dolcetto he made there. Charbono is lower alcohol, fruity with cherry and plum, beautiful color and a food-lover's best companion. We were fortunate to plant this here in Paso Robles, where, it seems to be doing quite well. A rare wine, drink now or age. Choose your favorite meal or try Joanne's Mushroom Spinach Pasta

Harvested	October 11, 2007
Brix	21.8
pH	3.5
Fermented	10 days, open top fermenter, great aromas while hand punching the cap
Pressed	to 1 French oak, balance neutral oak barrels
Alcohol	12%, drink up
Bottled	August 15, 2009
Production	92 cases, first vintage