



Fratelli Perata Winery

Fratelli Perata 2007 Zinfandel, Estate

This is the historically Paso Robles grape variety, grown in the area since 1880. Planted here in 1980, it has indeed been a successful grape and a terrific wine. Now, in the Spring, there is danger of the tender new buds being killed by morning frosts. Zinfandel is a late budding variety, so there's small worry of that happening. In the Fall, it can't take early rains, as the tight, heavy grape clusters mold with rain. But every year, except 1992, the grapes were ready to harvest before the rain. Meanwhile, the flavor from our dry-farmed, head-pruned vines show raspberry through blackberry through plum, all with tones of black pepper and a slight whoosh of licorice. The 2007 is a very typical Zinfandel from Fratelli Perata. The alcohol tends higher this vintage, but isn't hot: the wine is still very table-friendly. As you will see when you make the Stuffed Pork Shoulder. We like to drink Zins before the next vintage: keeps the fruit.

Harvest	September 27, 2007
Brix	26
pH	3.3
Fermented	11 days, after cold soak, same open top, punching down, great aromas
Alcohol	14.5%
Bottled	March 7, 2009
Production	190 cases