



Fratelli Perata Winery

Fratelli Perata 2008 Cabernet Franc

Here is the earthy cousin of Cabernet Sauvignon, showing its familial connection of basic deep cherry flavor, but with less acidity and definitely more smoke and earth. Our vines of Cab Franc grow in soil that has a belt of limestone running deep in the soil. This gives our wine a structure that lets the wine develop for many years in the bottle. Different soils in Paso Robles produce more ordinary Cab Francs that are a straight-forward, drink now wine. Since the soil sets the stage, we use some new French oak for each vintage. However, since it's not a Cabernet Sauvignon, we use a combination of neutral oak barrels, also. Here we present it as a 100% variety for its full effect. Always excellent with lamb, this pairing lets it move into summer with the grilled Portobello Pizza Crusts our tasting room friends told us about. We suggest letting this wine age 2 to 8 years, then pair with deep lamb dishes. Or, of course, drink up and order more. Decisions, decisions.

Harvested	October 15 and 18, 2008
Brix	24.1
pH	3.73
Fermented	10 and 12 days
Pressed	mostly neutral barrels and a small amount to new barrels
Alcohol	13.1%
Bottled	March 21, 2010
Production	120 cases