



## *Fratelli Perata Winery*

### **Fratelli Perata 2008 Zinfandel**

Oh my, here is a style of Zinfandel different from our peppery, bramble Zinfandels of past years. The 2008 has a robust fruit without tongue-tingling acidity. It has a long finish, with new flavors arriving by the second. Don't whack it down with dark chocolate, find the 42% milk chocolate. Still works with BBQ, but more with sauces than dry rubs. The vintage may not be a direct result of global warming, but this Zinfandel will show bigger fruit and a higher alcohol than the usual Perata style. We still haven't reached Paso Robles levels, a goal we don't desire, so this wine can do food. Actually, it makes a great pairing with old fashioned brownies, which follow a nice BBQ.

Please drink this sipping style Zinfandel before the next vintage. It might be fun to see it age, but, as with all Zins, the fruit diminishes over extended aging (except the '03, or '05 or '99, hmm, maybe you could age 1 bottle. I'm drinking the rest). Recommended pairing: Brownies with Cranberries.

Harvested	September 26 and October 1, 2008
Brix	24.5
pH	3.71
Fermented	12 days
Pressed	to neutral oak barrels to preserve the delicate aromas and flavors
Alcohol	14.8%
Bottled	February 13, 2010
Production	86 cases this style, 2 more barrels (48 cases) aging at Cathy's behest