



## *Fratelli Perata Winery*

### **Fratelli Perata Estate 2009 Cabernet Sauvignon Riserva**

Age this wine! Fratelli Perata has made Cabernet Sauvignon since the beginning. Over the years as we stopped selling grapes we began to make a lot of Cabernet Sauvignon. Of course there were some barrels that were better than others and thus the Riserva was born. After a little over two years of aging, Gino and Cathy sit down and taste every barrel of Cabernet Sauvignon to decide how to divide them up. Typically they go through and smell each one, then they taste each one, and then they discuss. For the Riserva, they look for the heaviest, most tannic and most complex barrels. They set out to make the most interesting Cabernet Sauvignon they can for that vintage. For the 2009 vintage, that was a challenge. There were no soft, easy drinking barrels. There were no average barrels. Each one was interesting and complex, so the decision of which were the best was very difficult. In the end, Gino made his selection and the barrels were set aside. After blending and bottling, this Riserva has definitely lived up to expectations. It is very heavy with meaty, chewy tannins. The acid and fruit balance the tannins nicely, but this wine is definitely one which will benefit from lots of cellaring. If you want a wine to sit on for many years, this is the one to pick.

If you must drink this wine within the next 2 years, please at least pair it with the filet mignon as prepared on our website (grilled). This will be sipping wine many years hence.

Harvested: October 1st and 11th, 2009  
Brix: 25.5  
pH: 3.48  
Fermented: 14 days on skins, in 1.5 ton bins, punched down by hand three times per day  
Pressed: into new French oak barrels  
Alcohol: 14.8%  
Bottled: May 23rd, 2013  
Production: 86 cases or 1 bottle for each club member  
Aging: Please don't drink this until at least late 2014, it will age beautifully until 2019; with good cellaring conditions, will age to 2029!