



Fratelli Perata Winery

2009 Mafalda, Estate

Sometimes what the French have traditionally done in the Bordeaux region turns out exceptionally well when done with an Italian Paso Robles twist. Who taught the French how to cook? The Italians did, of course. Who knows how to take a good wine and make it superb? Gino does, of course. This wine was first crafted in 2003 to honor Gino's mother, Mafalda, and to pair with the porcini risotto she cooked. It is earthiness from the Cabernet Franc, buoyed by the clear fruit of the Merlot, elevated by the depth of Petit Verdot that makes this an extraordinary wine. These are all French varietals, but based on Cabernet Franc, not Merlot. In the Pomerol of France, most Chateau base their wine on Merlot, then frequently an almost equal amount of Cab Franc. For our vineyard, our Mafalda makes an approachable and nuanced wine for all you mushroom lovers out there. Taste, taste and taste, both food and wine. Ah, research and development, we love it.

Blended: 60% Cabernet Franc, 35% Merlot, 5% Petit Verdot
Alcohol: 13.8%
Bottled: August 12th, 2011
Production: 95 cases

Aging: Among our wines we drink earlier: six months from bottling date, excellent at 1 year, drinking well at 8 years (yes, opened a 2003 Mafalda for "testing").