



Fratelli Perata Winery

Fratelli Perata Estate 2009 Merlot

So often we hear that Merlot is just a cheap, easy drinking wine, not worth real appreciation. That is not the case with Fratelli Perata Merlot! We strive to make this varietal extraordinary every year. To this end, we limit production, dry farm, and cluster and leaf thin. Together this allows us to produce a heavy, robust, flavorful wine each year. However, some years are still better than others. The 2009 harvest was an average yield for us, which means we actually made a good amount of Merlot. We were worried to have eight barrels of Merlot since it is greatly underappreciated. Once the wine was racked into the tank before bottling, our fears disappeared. This vintage is truly extraordinary. The wine is wonderfully balanced, with rough, heavy tannins and good acidity. While still very young, this wine has excellent cherry aromas and flavors with hints of oak and spice. If you plan on drinking this soon, it definitely needs to breathe. Otherwise, lay it down for awhile to enjoy the smooth tannins. Another goat cheese pairing at this young stage, taste it with Pepper and Goat Cheese Pasta.

Harvested: September 24 and 28, 2009

Brix: 25.5

pH: 3.6

Fermented: 12 days, open top fermenters, 1 ½ ton lots, punched down by hand 4 times per day

Pressed: To 80 % new American oak barrels, 20% neutral barrels

Alcohol: 14.6%

Bottled: March 9, 2012

Production: 192 cases

Aging: Excellent now, but will only get better with age. Drink now until 2020