



Fratelli Perata Winery

Fratelli Perata Estate 2009 Petite Sirah

So how not to repeat ourselves from prior years? If you like one of the darkest colored, deepest flavors in a wine you can find, if you like the pepper side of a Zinfandel, blackberry but not jam, mouth attacking tannins, then this is for you. Nothing subtle here, just depth bombs going off in your mouth. This is not a wine for the faint of palate. Now that we've whet your palate, here's the history of the varietal: Petite Sirah was the result of cross-pollination between Syrah and Peloursin (a rare Rhone variety). This cross was made by Dr. Durif way back in 1880 and thus in France Petite Sirah is called Durif. Petite Sirah shares many traits with Syrah (including its name) because Petite Sirah is the offspring of Syrah. Petite Sirah has been in California since the 1890s, so this is one of California's historical grapes, even though many people aren't familiar with it. This historical information was taken from psiloveyou.org which is a Petite Sirah advocacy group. If you want to learn more about this unique variety, visit their website. Meanwhile, whip up the Pappardelle with Lamb Ragù.

Harvested: October 2nd and 28th, 2009
Brix: 26
pH: 3.4
Fermented: Open top container, 1 ½ ton lot for 15 days
Pressed: To a tank for blending, then neutral barrels
Alcohol: 14.8%
Bottled: February 24, 2012
Production: 90 cases only
Aging : Can I drink this now? Yes. Will it be better this summer? Yes. Better in 5 years? Yes. After 5 years? I'll ask you why you waited, but it will still be good.