



## *Fratelli Perata Winery*

### **Fratelli Perata Estate 2010 Cabernet Franc**

This will be phenomenal. Rich fruit, a hint of bell pepper, smooth oak in a perfect balance of acidity and tannin. Nice color and legs that lets you know this will be mouth-filling. There are 2 ways to approach this wine. Right now it is way young, so pair it with an acidic dish like a tomato, or goat cheese. Our newly favorite pairing is to wait until New Year's Eve of the wine's 10th year, then pair it with prime rib. It still has enough acidity to balance the richness of prime rib, but the tannins are like silk, so the wine and meat hit the palate softly but with flavor. For New Year's 2012, we drank a 2002 Cab Franc; 2011 we drank the 2001. They were great. So plan ahead, or this weekend, just toast the baguettes and pour the wine.

Harvested: October 10 and 12, 2010

Brix: 23.2

pH: 3.5

Fermented: In open top fermenters, 1 ½ ton lots, for 12 days

Pressed: To 1 new French Oak and 3 neutral barrels

Alcohol: 13.1

Bottled: March 21, 2011

Production: 90 cases

Aging: Minimum, 6 months from release. One year is preferable for testing (drinking) the first bottle, then another each year until 2019, seriously, with prime rib at New Year's Eve