



Fratelli Perata Winery

Fratelli Perata 2010 Cabernet Sauvignon

A perfect example of the season, this 2010 vintage is elegant, silky and extremely drinkable. The cool, and sometimes wet, 2010 season prevented the development of heavy tannins and overripe fruit flavors. When tasting through all of our 2010 Cabernets, we selected those that were the most drinkable for this wine, so go ahead, open it and enjoy. Its beautiful color will tell you, "Here's a Cab, alright!" Now where's the In N Out Burger? Or you can up the ante and pair it with Beef Stroganoff.

Harvested: October 3rd through November 4th, 2010

Brix: 24.2

PH: 3.48

Fermented: 11 to 13 days in open top, 1.5 ton bins, punched down by hand three times per day

Pressed: Into French, American and neutral barrels, the final blend is 22% new French oak, 33% new American oak, and 45% neutral barrels

Alcohol: 14.2%

Bottled: March 29th, 2013

Production: 199 cases

Aging: This wine is meant for drinking and this vintage is perfect for it! Drink now through 2015