



Fratelli Perata Winery

Fratelli Perata 2010 Mafalda, Estate

Family is at the forefront of our lives: we make wine because our family has done so for generations; we eat certain foods because it is part of the family tradition; we have friends because life is for sharing; we relish agriculture, nature and God because we are a part of a whole.

Every year when we blend the wines to make the Mafalda wine, we think of our Mother, Mafalda. The matriarch highlights the family, the wine, the food. We are because she was. Happily, the wine that bears her name shines at the dinner table as well as her cooking did. This wine was created to pair with her style of cooking. We have the earth from the Cabernet Franc, fruit from the Merlot and the Petit Verdot to tie it all together. We celebrate all mothers and ours with this wine.

Blend 60 % Cabernet Franc, 35% Merlot, and 5% Petit Verdot

Alcohol 13.3%

Bottled September 7, 2012

Production 112 cases

Aging Another example of “hold 6 months to a year” then enjoy. That is what we do here. In the tasting room, it starts disappearing at 6 to 8 months, so we are pretty safe to say that is the popular opinion. You can age this one for another 2 years after that, but then, again, we'll have the next vintage ready, anyway. March, 2013 to September, 2015.