



Fratelli Perata Winery

Fratelli Perata 2010 Merlot

A wine showcasing cool climate Merlot styling: silky tannins, full mouth feel, earthy flavors and fruity nuance. We do our best every year to make a bold, heavy, tannic Merlot that can take on any Cab Sauv, but some years the weather just doesn't cooperate. 2010 was one of those years. Instead of an "in your face" wine, the 2010 Merlot is more subtle, tempting you with hints and nuance, asking you to take your time and really get to know it. It won't just jump out and tell you what it's all about. Find some quiet time and let this wine speak to you, you won't be disappointed. We are very excited to pair this with Polenta with Blue Cheese. It is just great.

Harvested: October 2nd through November 4th, 2010

Brix: 24.9

PH: 3.58

Fermented: 10 days in open top, 1.5 ton bins

Pressed: Into new and older American oak barrels

Alcohol: 14.1%

Bottled: March 14th, 2013

Production: 213 cases

Aging: A more delicate, and thus approachable, Merlot. Drink now through 2019