



Fratelli Perata Winery

Fratelli Perata 2009 Petite Verdot, Estate

The luscious 2009 vintage did not disappoint with the Petit Verdot. It was harvested ripe as usual for best flavor and tame acidity. The taste is best at this juncture. This French variety was originally planted to be blended with our other Bordeaux, the Cabernet Sauvignon particularly. We found it too much. We don't chemically strip out tannin from our wines and this combination was way too much. How long can we ask you to age the wine? Or, we could have released each bottle with a jar of caviar: the salt would soften the tannin in your mouth. Chemical reactions abound, let's not go there.

Here is a dark wine, blueberries on the palate, low amount of acidity, plenty of tannin at its release date of 3 months in the bottle. It is on the heavier side and seems sweet to your sense. Because of this we like pairing it with strong flavors, like Garlic Cheesecake.

Harvested October 1, 2009

Brix 26.6

pH 3.48

Fermented 11 days

Pressed To neutral barrels

Alcohol 15.1%

Bottled July 31, 2012

Production 77 cases

Aging 6 months to a year and this becomes approachable, especially with dark chocolate. At 3 years in the bottle, it has become a steak wine, ready to drink. Recommend drinking from 2013 to 2017.