



Fratelli Perata Winery

Fratelli Perata Estate 2010 Zinfandel

Harvested from our original planting in 1980, the fruit from these vines display all the attributes of old-vine zinfandel. The vines are head-pruned, that is, no supporting trellis system. They stand like miniature trees. They are not irrigated. We rely solely on stingy Mother Nature for water. The years we receive less rain, the richer the wines are for 2 succeeding vintages. No trellis system equates to fewer clusters, or less tons per acre. This concentrates the flavors from the soil. Our 2010 Zinfandel is a blackberry, black pepper, spicy, mineral-y wine. Do you want Paso Robles on a warm spring day? Open a bottle of this. This vintage is slightly different for food pairing than the 2009. With much more spice and less perceived sweetness, it wants a spicy counterpoint, like Fresh Raspberry Salad.

Harvested: October 2nd and 3rd, 2010

Brix: 24.9

pH: 3.35

Fermented: In 1 ½ ton lots, open top, for 10 days

Pressed: Always with low pressure, to neutral barrels

Alcohol: 14.8%

Bottled: January 25, 2011

Production: 144 cases

Aging: Drink now for a fruit forward style. May age to 2016, conservatively.