



Fratelli Perata Winery

Fratelli Perata Estate 2011 Cabernet Franc

Typically a Spring Wine Club release, after much discussion we decided to postpone release of the Cabernet Franc for six months and release it in this Fall Wine Club. Cabernet Franc is a softer, rounder, earthier wine and thus in the past we released it after 18 months of aging. Carol felt that even Cabernet Franc needs more age than that (try 10 years' worth!) so we delayed the release for six months to give it a chance to bottle age a bit before release. The extremely dry finish of a very young Cabernet Franc has softened and now it is practically ready to drink. The length of aging is up for debate, with Carol saying it needs 10 years and Cathy saying maybe a year, but no more than 5. This vintage is softer with hints of smoke.

Harvested: October 23rd and 30th, 2011
Brix: 22.3
pH: 3.52
Fermented: 11 days on skins in 1.5 ton bins, punched down by hand three times per day
Pressed: Into newer French and American oak barrels
Alcohol: 12.9%
Bottled: May 23rd, 2013
Production: 87 cases
Aging: Ready to drink now, but better if you can wait until at least 2014, best between 2015 and 2021.