



Fratelli Perata Winery

Fratelli Perata 2011 Cabernet Sauvignon Riserva, Estate

Produced from our best barrels of 2011 Cabernet Sauvignon, this is a stellar wine though a little rough around the edges as it is still young at release. Aged in French Oak, this is a powerhouse wine with a heavy body and some major tannin. True to our 100% varietal Cabs, this wine is full of cherry aromas and flavors with a hint of oak and vanilla. For aging and balance, it has a healthy amount of tannin and acid. Given some age, the fruit will meld with the French Oak and the tannin and acid will link together and you will get the silkiness of an older wine. Pair with a cheese laden focaccia.

Harvested: October 14th through November 2nd, 2011

Brix: 23.7

pH: 3.50

Fermented: 9 days in 1.5 ton open top bins

Pressed: Into new and older French oak

Alcohol: 13.9%

Bottled: August 26, 2014

Production: 98 cases

Aging: This wine is styled to age. It has been in the bottle for a year. If you like, try it soon with a matching full flavored food or bottle age 5 more years. Carol will check on it in 2021 and let you know how hers is doing. Best between 2017 and 2021, or older if you have good storage conditions.