



Fratelli Perata Winery

Fratelli Perata Estate 2011 Merlot

Oh Merlot, how we adore you. Big, bold fruit, hints of mocha and earth, and enough tannin and acid so it works great with lasagna but not so much that we have to wait to enjoy it. This is the goal we strive for every year with Merlot. Some years are easier than others. The 2011 season was rather cool so obtaining our ideal balance was tricky. Fortunately, Gino's many years working this vineyard proved priceless. With careful timing of leaf and cluster thinning Gino was able to guide the vines to develop rich flavors and color. Then waiting until the optimum moment to pick, Gino brought in a delightful batch of Merlot. This wine is rich and fruity with a little extra acidity the only marker that it came from a cool year. We can easily drink this with the Burrata stuffed Ravioli with Saffron.

Harvested: October 12th through November 1st, 2011

Brix: 24.3

pH: 3.55

Fermented: 10 days in 1.5 tons open-top bins

Pressed: into 33 % new American oak and 77% neutral barrels

Alcohol: 13.9%

Bottled: March 5, 2014

Production: 206 cases

Aging: A little wild now at release, give this wine a few months to settle and then if you can't wait, go ahead and start drinking. Ready to drink fall 2014, ideal 2016 through 2019.