



Fratelli Perata Winery

Fratelli Perata Estate 2011 Petite Sirah

Cathy considers Petite Sirah to be Zinfandel's big brother. It shares the same core flavors, berry fruit and pepper spice, but packs much more punch than Zin. Petite Sirah is a big, heavy wine with lots of tannins and a deep inky color. If your Zin is a little thin, a little Petite will add the needed weight without changing the flavor profile too much. Here at Fratelli Perata, Gino likes to show you how the seasons change the wines, so we don't blend the Petite Sirah in the Zin, even on lighter years. The 2011 Petite Sirah is one of Cathy's favorites because it is light and has low tannins for a Petite Sirah. It still packs quite a punch of flavor and tannin, but doesn't leave you reaching for a glass of water. Still best if paired with big, flavorful foods, but easy enough to drink now with some dark chocolate. A Caramel/Dark Chocolate Pretzel pairing is pretty tasty with the salt of the pretzel taming young tannins from the wine.

Harvested: October 22nd and 27th, 2011

Brix: 23.4

pH: 3.42

Fermented: 10 days in 1.5 ton open-top bins

Pressed: into a tank to blend then into neutral barrels to age

Alcohol: 14.4%

Bottled: February 6, 2014

Production: 117 cases

Aging: Drink now with big flavored foods or age to 2018.