



Fratelli Perata Winery

Fratelli Perata 2011 Zinfandel

Oh what to say about this Zin! 2011 was a cooler year than usual, but we still had the occasional heat waves. This Zinfandel has the spiciness of the cool years and the fruitiness of the warm years, making it one that can pair with any of your favorite Zin pairings. The spices include black pepper (of course, this is a Paso Zin), cloves, cinnamon and even nutmeg. There is also lots of the fruit, mainly blackberry and raspberry. Have fun with this one, pairing with anything from fresh raspberry salad to BBQ tri tip to cranberry almond biscotti (check the website for recipes). Or, try something new: a Pork Tenderloin with Chutney. Surprising how good things can be.

Harvested: September 30th and October 12th, 2011

Brix: 25.2

PH: 3.48

Fermented: 9 days in open top, 1.5 ton bins

Pressed: Into neutral barrels to preserve the delicate flavors

Alcohol: 14.8%

Bottled: February 1st, 2013

Production: 195 cases

Aging: Meant to be drunk young and fruity, aging will bring out even more of the spiciness. Drink now through 2016