



Fratelli Perata Winery

Fratelli Perata Estate 2011 Cabernet Sauvignon

Each year before we bottle a vintage of Cabernet Sauvignon, Gino, and now with Cathy, taste and rank all of the barrels. The rankings take into account many of the wine's qualities, including color, aroma, acidity, fruitiness, and tannin structure. From those rankings the barrels are then allocated to each wine with a Cabernet Sauvignon component. The Riserva is usually the heavier barrels with more tannin, while this Cabernet Sauvignon, which we think of as our "drinking" Cabernet Sauvignon, is made of the barrels that are most approachable when young. This Cabernet Sauvignon is designed to have the rich flavors of a Cabernet Sauvignon without the harsh tannins that make the variety one for the cellar. Sometimes you just can't live without a Cabernet Sauvignon to drink; this one is great for those without the determination to age a wine for 10 years or more. With its earthy goodness, it pairs very well with our Beet and Arugula Salad.

Harvested: October 14th through November 2nd, 2011

Brix: 24.2

pH: 3.45

Fermented: 1.5 ton, open-top bins for 11 days

Pressed: to 70% new American oak, 15% new French oak, 15% neutral barrels

Alcohol: 13.7%

Bottled: March 12, 2014

Production: 173 cases

Aging: While this is our drinking Cabernet Sauvignon, we still think it needs a little time to mellow. Drink fall 2014 through 2017.