



Fratelli Perata 2012 Cabernet Sauvignon Riserva, Estate

Cabernet Sauvignon is an amazing variety. If you plant them in a good area (like Paso) and take care of your vines properly, they will take care of themselves. If there was a lot of rain, the vines will set more clusters and the berries will stay small. If there isn't any rain, then the vine will set fewer clusters and the berries will be a little smaller. We rarely have to drop fruit on the Cab vines. 2012 was an interesting year; 2010 and 2011 were both above average rainfall and even though 2012 rainfall was well below average, the vines were healthy and vigorous. This resulted in excellent, rich fruit flavors, good but not overwhelming tannin, and moderate acidity. All of the Cab we made in 2012 was delicious, but the Riserva is the best of the best. We taste each barrel and use only the most complex and age-worthy for the Riserva. We specifically design this wine for aging. Now don't let that scare you if you don't have the patience to age wine. Just let the wine breathe, either by uncorking and recorking at least 8 hours before drinking or decanting or aerating. Give it some air and Cathy thinks it is delicious now, just have the Chocolate Truffles ready.

Harvested: October 14, 2012

Brix: 24.0

pH: 3.57

Fermented: 12 days in 1.5 ton Fermenter

Pressed: Into new French Oak Barrels

Alcohol: 13.6%

Bottled: September 3rd, 2015

Production: 95 cases

Aging: Although wonderfully well balanced, this is the Cab we want you to age. Cathy has a hard time with that, so she is letting the wine breathe for 8 hours and drinking it with rib eye steak. Carol would ask you to hold it at least another 3 years before opening. Our preferred drinking window is fall 2018 to 2028. This wine *is* massive.