



Fratelli Perata Winery

Fratelli Perata 2012 Cabernet Sauvignon, Estate

Here is the first Cabernet Sauvignon from the Great Drought years. The 2012 vintage benefited from some wet and cool weather of 2011, when the vine's next year's growth was formed. Our healthy vines didn't get much rainfall, leaving the clusters small and increasing the wine's intensity. From these big flavors we chose what we consider our "drinking" Cabernet. Gino, the winemaker, and daughter Cathy, the assistant winemaker, tasted through all the Cabernet Sauvignon barrels produced for the vintage. They selected the softest, fruitiest, and most drinkable to blend together and release as our drinking Cabernet. Even though this is an easier drinking Cabernet compared to the Cabernet Sauvignon Riserva (our best Cab), it still needs a little age. This vintage has good body and tannin so aging might be best. If you only have room in your cellar for the Riserva, then drink this Cabernet now with salty or fatty foods that can stand up to the tannins. In & Out Burgers work great if you don't feel like cooking. If you're up for making something fun and wonderfully satisfying, try Roasted Potatoes Perfected. You hardly need the meat entrée, as long as you have a glass of Cabernet.

Harvested:	September 30 th through October 28 th , 2012
Brix:	24.9
pH:	3.68
Fermented:	12 days in 1.5 ton bins
Pressed:	into 50% newer American oak barrels and 50% neutral barrels
Alcohol:	13.6%
Bottled:	March 13 th , 2015
Production:	163 cases
Aging:	Ready to drink now with rich foods so you can see how good it is and order more, or age until 2020.