



## *Fratelli Perata Winery*

### **Fratelli Perata 2012 Charbono, Estate**

For those of you paying really close attention you'll notice that the Charbono has moved from the Fall Wine Club Allocation to the Spring Allocation. Charbono is our newest variety and we try to improve each vintage. We have found that it needs more age than we originally thought, so now after five releases, we decided to bottle age it the extra six months it seems to really need. As of release, it is still young, with bright plum fruit and earthy tannins. Give it another year and it will be beautifully mellowed but still have plenty of kick. Give it another five years and it will be as silky and soft as velvet. Try it now with earthy dishes like pesto or seafood like Salmon Bisque. Even while young, this wine does not disappoint.

Harvested: October 7<sup>th</sup> through 21<sup>st</sup>, 2012

Brix: 23.2

pH: 3.75

Fermented: 11 days in 1.5 ton open top bins

Pressed: into 30% new French oak barrels, 50% newer French oak barrels and 20% neutral barrels

Alcohol: 12.8%

Bottled: July 30<sup>th</sup>, 2014

Production: 223 cases

Aging: Age until Summer 2016, then drink through 2021.