



Fratelli Perata Winery

Fratelli Perata 2012 Petite Sirah, Estate

When Italians immigrated to California, it was natural they wanted to keep some of the best of their culture with them. Food and wine were still important. California offered choices. Many Italian immigrants were happy with the lighter, easy to drink Zinfandel. The vines were plentiful, easy to find north of San Francisco and in Paso Robles. It is a prolific grape (read: high tonnage per acre) with large clusters. When harvested relatively early it can make a smooth and complex wine that could be drunk young. However, other Italians, didn't share that same taste for a light Zinfandel. These Italians would blend in a good helping of Petite Sirah to add some tannin and body to their Zins. Petite Sirah works very well with Zinfandel because both have berry-based fruit flavors and a fair bit of pepper spice. Sometimes these adventurous Italians would even drink a voluptuous Petite Sirah by itself. The 2012 Petite Sirah is definitely a big one, but it has an extra dose of fruitiness that makes it approachable now. It will be even better if laid down for another two or three years. If patience isn't one of your virtues, be sure to try this wine with Candied Bacon with Dried Apricots; the flavors in this recipe will make the Petite Sirah taste like it has aged for ample time.

Harvested:	September 27 th and October 6 th , 2012
Brix:	25.2
pH:	3.71
Fermented:	13 days in 1.5 ton bins
Pressed:	Into neutral barrels
Alcohol:	14.2%
Bottled:	February 12 th , 2015
Production:	91 cases, only
Aging:	Best if aged at least until Spring 2016. Drink through 2020.