



## *Fratelli Perata Winery*

### **Fratelli Perata 2012 Petit Verdot, Estate**

A varietal originally from Bordeaux and now lovingly cared for in our vineyard here since 2003, we bring you Petit Verdot. Originally planted to be blended with our other Bordeaux wines, we find it suited to be shown on its own. For those who enjoy a big heavy wine, here is a dark wine, with low acidity and plenty of tannins. From this small harvest we have blueberry flavors predominating over cherry and earth elements. It is a heavier wine, but almost sweet to your senses. Pair this wine with a fresh Berry Tart to pull all out of the berry elements. Marvel in the full-bodied nature of this wine as you enjoy the smooth richness of the mascarpone of the tart. Remember, this is another of the drought year vintages, so while not a cloying wine, it demands some extra aging.

Harvested: October 21, 2012

Brix: 25.05

pH: 3.87

Fermented: 11days in 1.5 ton open top bins

Pressed: Into neutral barrels

Alcohol: 13.8%

Bottled: June 4, 2014

Production: 123 cases

Aging: Low acidity usually means we can drink it earlier with spicy food. But, having a drought year pedigree, it just isn't ready yet. In twelve months to 2 years this wine will become approachable, especially with dark chocolate. At 3 years in the bottle, it will become a steak wine, ready to drink. We recommend aging at least 1 to 5 years, so drink between Fall 2016 and 2019.