



Fratelli Perata Winery

Fratelli Perata 2013 Charbono, Estate

Thank you Inglenook, when you were still under the spell of Captain Niebaum who founded you, for when you still produced exceptional Charbono. This was a favorite of Carol's since the early 1970's because it has lots of flavor and pairs flawlessly with her new mother-in-law's fantastic Italian cooking. When a corporate buyer changed that winery and started box wines, Inglenook Charbono was no more. So we had to make it ourselves. This has the same profile of fruit and new French oak attributes as the 2012, but at release has more tannin. The alcohol is again under 13%, so you can indulge in the flavors without suffering later. As usual, it pairs well with garlic and fish, as in Shrimp and Sausage Cioppino.

Harvested: September 23rd through October 5th, 2013

Brix: 23.2

pH: 3.62

Fermented: 11 days in 1.5 ton fermenters

Pressed: Mostly new, but some neutral, French oak barrels

Alcohol: 12.8%

Bottled: August 12th, 2015

Production: 224 cases

Aging: Italian literature says to age 10 years. We think at a year in the bottle this is quite delicious, so drink end of summer 2016 until 2023. Buy an extra and check it out.