



Fratelli Perata Winery

Fratelli Perata 2013 Merlot, Estate

To know me is to love me. Never more true than with our Merlot. This variety was the source of our gold medals all through the 1990's. Heavier and more complex than most Merlots, it compares favorably with the gold standard of the best of Bordeaux Merlots. The 2013 vintage is exceptional even by our standards. The hot, dry season forced the vines to work very hard which reduced yields because the berries were so small. These tiny berries gave the wine excellent flavors but lots and lots of tannin. Unfortunately right now the tannin is center stage and the fruity flavors are still waiting in the wings. This wine would be best if given time for the tannins to take a bow and let the fruity flavors take over the show. Let this age, then pair with your best I-think-a-Cab-would-be-good-with-this dinner. Right now, have a slice of Ricotta Orange Pound Cake with Strawberries and a sip of espresso. The strawberries will make you start thinking of the Merlot, the ricotta will tell you Italy is waiting; the satisfied feeling when you're done will make it easier to wait for the Merlot to age.

Harvested: September 8th through 15th, 2013

Brix: 25.6

pH: 3.58

Fermented: 12 days in 1.5 ton open top fermenters

Pressed: Into new American oak and neutral barrels

Alcohol: 13.8%

Bottled: March 15th, 2016

Production: 156 cases

Aging: A big one! Lots of tannin in this wine. If you don't mind a bite of tannin or you have a nice juicy steak, go ahead and drink this one. But probably better next year. Drink now with rich foods, best 2017 to 2021.