



Fratelli Perata Winery

Fratelli Perata 2013 Cabernet Sauvignon, Estate

The growing season of the 2013 vintage was not an unusual one for us; we'd seen this type of year before. Very little rain, then an early warm up followed by a very hot summer. This led to an earlier than usual harvest (almost but not quite a record for us). The wines coming fresh out of the press, especially the Cabernets, were heavy and tannic with lower acidities. Again, not unusual, they just need to age.

Fast forward to spring of 2016. As per our release "schedule," this 2013 "easy drinking" Cab Sauv should have been released in the Spring 2016 allocation, but we knew it wasn't going to be ready to drink then, so we decided to wait for Fall 2016. To prepare to bottle this Cab, we pull a sample from each barrel and taste them. For the everyday Cab we look for fruity, silky barrels. Surprise, surprise, there aren't any, even six months after our normal release time! Each barrel is big and intense with rich flavors and very dry tannin. There weren't any that matched what we were looking for! So Gino and Cathy picked the barrels that were easiest to drink and bottled them, hoping that in September the wine would be ready. Well, it wasn't, so here we are, a year later than normal and this wine is **still** tannic, but oh, so greatly rounded with fruit that it envelopes your senses. So, you know, age it or open it early (8 hours early!) and pair it with our Spicy Thai Noodle.

Harvested:	September 22 nd through October 21 st , 2013
Brix:	25.4
pH:	3.67
Fermented:	13 days in 1.5 ton open top fermenters
Pressed:	60% older American oak, 15% older French oak, 25% neutral barrels
Alcohol:	14.6%
Bottled:	June 17 th , 2016
Production:	141 cases
Aging:	A bit of a monster now, so either let it breathe awhile or age it. Drink Spring 2018 to 2020.