



Fratelli Perata Winery

Fratelli Perata 2013 Cabernet Sauvignon Riserva, Estate

Being weather obsessed is sort of the nature of the winemaking business. We know that every condition that the grape experiences in the vineyard forms a characteristic that adds complexity to the wine. 2013 offered no major heat spikes or cool stretches. The early warm dry spring allowed for a great balance of acidity and sugar with good color and tannins. Dry conditions usually produce small berries which have a concentrated skin to pulp ratio. This affords great structure with optimal flavor. For us, these dry farmed small berries caused us the most angst while crushing, blocking up the crusher with grape skins due to such a little amount of juice. The cap of the crushed grapes are then painstakingly punched down by hand, *flexes muscles*, three times a day for the duration of the primary fermentation. Never argue with the wine crew at the end of harvest, they are very strong. The result of the harvest is a small amount of new wine from the tiny berries. What makes it all worth the effort is how great the wine becomes. Add some new French oak barrels, lots of time, patience after bottling, and a great meal. All that hard work becomes well worth it. Think about sipping this wine while not much else is on your mind. You could pair it with food, but that's just an afterthought with this vintage. Lamburgers anyone?

Harvested: September 22nd through October 21st, 2013

Brix: 25.7

pH: 3.71

Fermented: 13 days in 1.5 ton fermenter

Pressed: Into new and older French oak barrels

Alcohol: 14.6%

Bottled: September 9th, 2016

Production: 94 cases

Aging: This is a hefty wine! Lots of fruit and tannin, so please, please, **please** let this age a while. Your definition of age may vary, but even Cathy says forget about this one for at least a couple years. If you must drink it soon, plan ahead and let it breathe (just pull the cork and put it back in) for at least 8 hours. Drink 2019 to 2026 (longer if you have a cellar or wine fridge).