



Fratelli Perata Winery

Fratelli Perata 2014 Cabernet Sauvignon Riserva, Estate

The Riserva signifies our very best Cabernet. Winemaker Gino and assistant winemaker Cathy taste through each and every barrel of Cabernet from the vintage and select the best, most complex ones for this wine. Usually the selection is fairly straightforward, but in 2014, the three years of drought made each and every barrel excellent in its own way. So Gino decided that rather than make a regular Cabernet, we would make a little more of the Riserva and blend more Cab into the Tre Sorelle. It was unconscionable to call any of this Cabernet Sauvignon “regular!” Open a bottle of this Riserva and prepare a Full English Breakfast and enjoy! (But, you know, Brunch, not at Breakfast.)

Harvested: September 21st through October 8th, 2014

Brix: 24.1

pH: 3.61

Fermented: 14 days in 1.5 ton fermenters

Pressed: Into 80% new French oak barrels and 20% neutral barrels

Alcohol: 13.8%

Bottled: May 1st, 2018

Production: 109 cases

Aging: Full bodied with rich flavors. Smoother tannin due to the drought stress. Best aged but still wow right now. Drink Fall 2019 through at least 2024. If you must drink it now, let breathe a several hours in the bottle or decant.