



## *Fratelli Perata Winery*

### **Fratelli Perata 2014 Petite Sirah, Estate**

You will find juicy dark fruit and silky tannins here. The drought caused these stressed vines to down play the usual tannin bomb that this varietal is. The warm weather brought black currant and blackberry notes with vanilla aromas from these little berries. This wine has a bright youthfulness that can stand up to any roasted or smoked dish. Think hearty beef or lamb prepared with a slightly acidic sauce. Stews, sausage, and pork, need I go on? Maybe one more, dark chocolate.

Harvested: September 14<sup>th</sup>, 2014

Brix: 26.7

pH: 3.44

Fermented: 11 days in 1 ton fermenter

Pressed: Into neutral oak barrels

Alcohol: 14.5%

Bottled: June 15<sup>th</sup>, 2017

Production: 48 cases, yes *only* 48

Aging: This wine is approachable now, but deserving of a couple years of bottle aging. Drink now (Cathy says) through 2022.