



## *Fratelli Perata Winery*

### **Fratelli Perata 2015 Mafalda, Estate**

2015 was a very challenging vintage. The vines were really suffering after four years of about half the normal amount of rainfall. This meant our dry farmed vines were extremely stressed and so they didn't produce very many clusters. In fact, the yield was only about 50% for the Cabernet Franc. This meant we had to decide if we should make a 100% Cabernet Franc or the Mafalda, since we only had enough for one. We had a similar choice in 2014 and opted to make a straight Cab Franc, so in 2015 we opted to make the Mafalda. This blend is named after Gino's mama Mafalda. We look for earthy flavors to pair with Mafalda's favorite mushroom dishes. This 2015 vintage is rich and complex, with a big pop of fruit, and a heavier body than typical. Enjoy the rich earthiness of the Cab Franc, the bold fruit of the Merlot, and the punch of tannin from the Petit Verdot. Pair with the equally full flavored Portobello Wrap.

Blend: 57% Cabernet Franc, 38% Merlot, and 5% Petit Verdot

Alcohol: 13.7%

Bottled: July 12<sup>th</sup>, 2018

Production: 122 cases

Aging: Heavier than usual, but still smooth and ready to drink, just as Mafalda liked. Drink now giving it a good 6 hours of decanting or cellar through 2023.