



Fratelli Perata Winery

Fratelli Perata 2015 Cabernet Sauvignon *Riserva*, Estate

Cabernet Sauvignon has an affinity for oak. The oak has a softening effect to the grape's naturally high tannins. We use French oak which introduces a layer of complexity by adding vanilla and spicy caramel. End result is a big wine with deep inky colors and strong berry aromas that has a subtle softness and lusciousness about it. A severe drought vintage, this wine is very bold and assertive showing heavy fruit notes and high, but not chalky, tannin. 2015 gave us a hot, dry summer, which made the fruit of this vintage very flavorful and intense with mild acids and intense aroma. We experienced an early and light harvest, with smaller berries and concentrated fruit. With less than 20% of our normal production, this 2015 Cabernet Sauvignon *Riserva* won't be around long.

Harvested: October 3 and 10, 2015

Brix: 23.6

pH: 3.48

Fermented: 10 days in 1.5 ton fermenter

Pressed: New French oak barrels

Alcohol: 13.5%

Bottled: August 24th, 2018

Production: 65 cases

Aging: Big tannin and big fruit. Age to achieve that smooth tannin/acid and fruit balance, or enjoy with food. Drink now after a day of breathing. Best 2021 through 2025, or longer with perfect aging conditions.