



Fratelli Perata Winery

Fratelli Perata 2017 Petit Verdot, Estate

While considered a blending grape in its home of origin, it's hard to understand a wine unless you've had it by itself. Petit Verdot's job in Bordeaux is to add tannin and body to Cabernet Sauvignon. It is added on cool years to fill out a thin Cabernet. Here in California, especially Paso Robles, we don't need the Petit Verdot in our Cabernet Sauvignons, thank you very much. So we only planted a small amount just for fun. If you've never had a 100% Petit Verdot, expect dry, chalky tannins and low acidity. The 2017 vintage is definitely full flavor with lots of blueberry and cherry to help soften the tannins. Pair this wine with rich, high fat foods to help smooth out this hefty wine. We like the umami of The Poor Italian Café's salad dressing, with tortellini.

Harvested: October 6, 2017

Brix: 26.2

pH: 3.70

Fermented: 10 days in 1.5 ton open top stainless steel fermenters

Pressed: To stainless steel tank to settle sediment, then racked to neutral barrels

Alcohol: 14.3%

Bottled: September 4, 2020

Production: 65 cases

Aging: This will smooth out some with age, but it won't ever be soft. Drink Fall, 2021 to 2026.