



Fratelli Perata Winery

2018 Cab Franc

This wine is typically found as a blending wine. Like many we use Cabernet Franc in a couple of our blends, but we present it in its 100% form as well to you. It is the best way to know what an individual wine lends to a blend.

Cabernet Franc offers a spicy, rich and juicy mouthfeel. In its youth it gives you cherry and earthy notes with hints of oak and pepper. Aged you will find woody currant and clove.

AGING

Barrel aged in 66% new French oak. Carol opens a 10-year-old Cab Franc every New Year's with her Prime Rib. You can cellar this wine at least another 5 years beyond if you can wait. Begin drinking now with some breathing time (a few hours at least) and some rich food. The savory and herbaceous flavors match well with beef stew, meatballs in tomato sauce, venison or roasted lamb or Portobello Mushrooms would all be good. Drink now through 2028.

HARVESTED	Sept. 29th and Oct 19th, 2018
BRIX	24.8
pH	3.64
FERMENTED	12 days
BOTTLED	February 19th, 2021
PRODUCTION	69 cases
ALCOHOL	13.7%