



Fratelli Perata Winery

2001 CABERNET SAUVIGNON, ESTATE

I hope that by now it is apparent that our wines start from our own vineyards. Take a quick look at the vines visible from our tasting room. Most of the vineyard was planted in 1980, and those vines have the biggest trunks, and the most unstructured trellis system, California Sprawl. Along the driveway the Cabernet are younger, smaller trunks, and on a vertical shoot positioning (VSP) trellis system. Along Arbor Road, on VSP, are the newest varieties, Cabernet Franc, Petit Verdot, and the new Merlot clone.

The 2001 Cabernet is made from our oldest vines of Cabernet. There are three hills: one fruity, one intense, and the other spicy. These are blended with 16% Merlot for earlier accessibility. It is aged in a combination of older French and American oak barrels.

The 2001 vintage is widely respected for its high quality. It follows the rule of thumb of odd year vintages being exceptional. We find quality to be more dependent on the winemaker and his source of fruit. However, there is no denying that this is quality in your glass.

Harvested	September 16 to October 15, 2001
Brix	24.5
pH	3.52
TA	6.35 g/L
Pressed to French & American oak	October 15, 2001
Alcohol	13.5
Bottled	June 18, 2005
Case Production	745

Please consider this wine for both frequent table use and for your cellar. It will enhance your dining without much damage to your pocket. This is the European approach: wine is a food meant for the table, not just special occasions. It is quite young right now, pairing best with full-flavored foods. It will benefit from another 6 months of aging, and then cellar up to 8 years. Besides pairing well with BBQ tritip and In-and-Out Burgers, it's perfect with Beef Stew.