



## *Fratelli Perata Winery*

### **2001 CABERNET SAUVIGNON and 2001 MERLOT WINE CLUB SPECIAL SELECTION**

The very first wine Fratelli Perata entered in a wine competition was the 1990 Merlot, at the Pomona Fair (Los Angeles). It won a gold medal. It confirmed our decision that certain microclimates in the Paso Robles viticultural area are capable of growing a real premium grape, from which great wines are made. We were happy that our hillside vineyard proved to be one of these.

The vines we planted in the early 1980's were the clones widely planted in California: Napa, Sonoma, Paso Robles, all supplied by a handful of nurseries that grew a limited number of choices. These clones, or sub-varieties, were geared to higher production. It was the time of "more is better."

Since those early days, many wineries have refined their winemaking practices. They have also begun to demand more from the grapes they crush. From the earliest days, we have used the best viticultural practices to give us the best fruit to work with, the fullest flavors, and a balanced wine. Small berries grown from vines watered only by Mother Nature give the largest flavors. Small yields let a vine put all its energy in a small amount of fruit, giving the best balance and ripeness.

The wine industry in California continues to evolve. One of the newer changes is clonal choice. Different clones of a vine produce different end products. In the late 1990's, France allowed the U.S. to obtain important clones of Cabernet Sauvignon and Merlot. These produce smaller berries, richer and higher fruit flavor and aromas, although at the cost of smaller yield per acre. We planted these vines in 1997. We used a new trellis system, vertical shoot positioning, for these new vines. It optimizes leaf production, while optimally exposing the grape clusters to the sun. Our first crush was very small in 2000, with larger crops in succeeding years, as the vines matured.

Even the first small harvest allowed us enough wine to see the quality of these grapes. The 2001 were kept apart from other barrels, and bottled as the "Wine Club Special Selection" in August 2004. These Merlot and Cabernet

Sauvignon bottlings are absolutely spectacular. At the club dinner in August 2003 these barrels were voted as the wine bottled just for them. So here they are, as requested, the beginning of a new millennium, a new era in the evolution of Fratelli Perata.

#### **2001 Cabernet Sauvignon, Wine Club Special Selection**

Harvested	September 16, 2001
Brix	24.5
pH	3.65
TA	6.83
Primary Fermentation	11 days
Pressed	to French Oak barrels

#### **2001 Cabernet Sauvignon**

Bottled	unfined, unfiltered August 7, 2004
Production	47 cases

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2001 CABERNET SAUVIGNON and 2001 MERLOT  
WINE CLUB SPECIAL SELECTION

**2001 Merlot, Wine Club Special Selection**

Harvested	September 16, 2001
Brix	25
pH	3.7
TA	6.33
Primary Fermentation	11 days
Pressed	to American Oak barrels
Bottles	unfined, unfiltered August 7, 2004
Production	47 cases

These are very special wines that are simply a taste of things to come. As always, our goal is to make wines that are full-flavored, with good balance, good mouth-feel, capable and worthy of aging. We use no chemical shortcuts: you are tasting the fruit of the vine, aged in the best oak barrels, French and American. Italian-style is our heritage and our focus for the wines. We want wines that are good on their own, but will make your dinners memorable. Enjoy!

As you see, this is an extremely limited production, barely enough for the Buon' Amici. Should you desire more than one bottle, please order immediately.