



Fratelli Perata Winery

2002 Cabernet Sauvignon Riserva, Estate

Rules to live by often make life easier; decision making gets a little break. Since 1997, vintages from the odd-numbered years seem to always be the good ones, even the yet-in-the-barrel 2005. Want a good wine? Easy, just drink one from an odd-numbered year.

2002 is a rule breaker: wines from the 2002 harvest are all really great. The Cabernets are particularly keepers. They are full-bodied, smooth, with a long finish. Lots of fruit.

Finished with high quality cork, these will lay down for years (BTW, the 1988, 1990, 1993 and 1996 were sampled this past October and are drinking quite well). You see there are a number of even years represented there, so check the right decade before following The Rule.

The 2002 Cabernets were harvested from our four different hills.. We look at ripeness of fruit by the numbers and by flavor. Brix showing enough sweetness, pH and titratable acids at the right level, brown seeds inside the berry, fruit softening, great taste.

Harvest date	September 25 and October 13, 2002
Brix	24.75
pH	3.45
Fermented	11 days in 1 ½ ton lots
Pressed to	new Chateau French oak barrels, center of France wood
Bottled	September 9, 2006
Production	96 cases

The best, rockiest hill in the vineyard yields the Riserva. This Cab is barrel aged in new Chateau French oak barrels, the Cadillac/Lexus/Ferrari of barrels. None better, best match for our deeply flavored fruit. These barrels provide a long finish, smoother tannins, more complex flavors of cinnamon and clove, which work well with the core cherry flavor of the Cabernet grape. Food pairings with this wine don't have to be complicated. A straight forward prime rib of beef works just fine.

Close your eyes, take a sip of Cab. It's a wonderful wine for pre-dinner, dinner, and post-dinner. In short, enjoy. This year is a great year.