



Fratelli Perata Winery

2003 PETIT VERDOT

There is a saying that the more things change; the more they stay the same. The 2003 vintage saw a new variety added to our offerings: Petit Verdot. Its tremendous aromas, including deep blueberry, intrigued us. Its color is rich and dark. Grown the Fratelli Perata way (dry-farmed vines for big flavor, great color), it seemed to be a good fit. Here, the wines might change, but the goal is the same.

It is commonly considered only a blending wine, famously produced in the French Bordeaux Medoc region. It is found in many wines, including those of 1st Growth Chateau Margaux. Petit Verdot generally is blended with Cabernet Sauvignon, Merlot, and Cabernet Franc. It contributes dark colors, added texture of flavor, tannin, but low acid.

Our goal was to produce a flavorful Petit Verdot, to highlight the blueberry aspect and keep the wine balanced. Try this as our first offering. You will find it intriguing and quite delicious as a 100% varietal.

Harvested	October 18, 2003
Brix	26
pH	3.7
Aged	4-year old French Chateaux
Bottled	April 30, 2005
Cases Produced	68

Even though considered a blender, this Petit Verdot will continue to improve with bottle age. Since this is our first offering, we will keep you posted on how long to age it. We are happy to report that the 100% Cabernet Franc is aging beautifully, and suspect the same will be true for the Petit Verdot.

Making interesting wine true to its variety, but with the Fratelli Perata style, is our goal. Petit Verdot, with its big tannins, pairs well with steak right now. With its unique blueberry aromas, it is delicious with Blueberry Biscotti.