



## *Fratelli Perata Winery*

### **2003 Zinfandel WMS, Estate**

In honor of the outstanding vintage, we held 3 barrels for additional aging, the Winemaker's Selection. We usually bottle Zinfandel at 18 months from harvest, in order to maintain forward fruit. This 1 ½ ton lot exhibited fruit and spice that comes from a higher Brix. This cannot be accomplished every year. Ideal conditions of temperature, rainfall, and growing season must fall within particular parameters. To try to reach this level of ripeness without the proper balance causes the dry-farmed, non-irrigated vines to come under so much stress that none of the fruit will ripen. So looking for a 1997 style Zinfandel, these barrels were bottled after extended aging. The result is a very Paso Robles new age Zinfandel. It is bolder, bigger, bursting with flavor. It isn't as table friendly as our other wines, but isn't meant to be. Enjoy.

Harvested	September 28
Brix	25.25, raisins bring brix to 27 during fermentation
Fermented	12 days
Pressed	To neutral oak
Alcohol	More than usual
Bottled	March 10, 2007
Production	68 cases