



Fratelli Perata Winery

2004 Petit Verdot, Estate

This young-to-us variety is providing its own challenges. Grouped with the Bordeaux varieties from where it originates, one would think it would behave like Cabernet Sauvignon, Cab Franc, or Merlot. But no-o-o-o. The tonnage does not seem to be consistent. We did plant it where frost may be an issue, damaging newly budded vines. The 2004 vintage was warmer than 2002, but not like 2003, and there was very little rainfall at 10 1/2 inches. That could be why we had a smaller harvest. It could be that it needs to be a high Brix before releasing fully ripe flavors. And it could be that the remaining birds living in the trees along Arbor Road couldn't resist this juicy berry. From this small harvest we have blueberry flavors predominating over cherry elements. Good acid, dark color, very intriguing. So far aging well. Need more time to find its upper limits. Early drinking starts at 6 months from bottling. Not so much like the other Bordeaux cohort, it still pairs with the usual Bordeaux foods, heavier, meatier, gamier. As in Beef Barley Soup.

Harvested	September 27
Brix	26.5
Fermented	20 days
Pressed	1/3 new French oak, balance neutral barrels
Alcohol	13.5
Bottled	March 10, 2007
Production	44 cases