



Fratelli Perata Winery

2005 Cabernet Franc, Estate

The old saying was “smoke and mirrors.” This traditional blending wine shows us plenty of smoke alright. But in every way this is a real wine, worthy of being bottled as a varietal, and 100% at that. It has good Cabernet flavors with a natural smokiness, nice balance of fruit and acidity, and layers of oak from barrel aging. Find the smoked foods like duck, salmon or ribs. This is a tiny production, so enjoy.

Harvested	October 27
Brix	24.5
Fermented	10 days in 1 ½ ton lots, punched down 4 times per day
Pressed	to French oak barrels, pressure of 1.5 bar
Alcohol	13.7
TA	6.38
Bottled	March 10, 2007
Production	46 cases