



## *Fratelli Perata Winery*

### **2005 Petite Sirah, Estate**

Nothing stays the same, not even the vines in our 40-acre vineyard. Harking back to our 1968 wine-tasting days (well, some of us in this family) we finally planted Petite Sirah. Grown in prime areas, it can be lively and wonderful as a varietal. It's classic for a Zinfandel area, which Paso Robles certainly is. In 1998, many wineries who buy their grapes put Petite Sirah with their Zinfandel to deepen the color. This is Ok unless so much Petite Sirah is added that you can taste it over the Zin. In any event, rainy years are not what we've been worrying about recently. Our idea was to work with the grape that can be surprisingly complex, dark and bold. We all love this new wine. It is seriously young right now, so the first sip shakes your taste buds. But take a second sip, swallow, then wait. This wine has a phenomenal finish. Gino has a real rapport with this wine: he tended the new vines, made the wine from uniquely dark grape clusters; Carol topped the barrels and pronounced it "mud" and thought, "We'll have to filter this one." Incredibly, the wine cleared without fining or filtering, we all bottled it, and now, wow.

There are Petite Sirahs we have really liked, but this is a serious attention getter. Only with the Cabernet Riservas have we tasted this long long finish. The downside to this wine is that there just isn't much of it, as it is our first harvest from new vines. So, if you open it now, it is needing a day of breathing. If you want to see what's up with it, go ahead. Better to wait at least until the first of the year, our website man says better in 5 years, and he knows. This wine pairs with 9 out of 10 entrees from McPhees in Templeton. We know, we tried.

Harvested	October 8, 2005
Brix	23
pHh	3.25
Fermentation	1.2 ton lot was fermented in open top bin, punched down by hand 4times/day
Pressed	on October 18 to 2 new, 1 neutral American oak barrels
Bottled	August 5, 2007
Production	66 cases
Food pairing	practically anything but especially Caramelized Shallot Potatoes.