



Fratelli Perata Winery

2007 Cabernet Sauvignon Riserva

Oh, what need we say about this one? Perhaps we should first mention that due to your love of our Cab Sauv, we have released this one earlier than prior vintages, so please let this one rest a bit before you open it! Produced from our best barrels of 2007 Cab Sauv, it is a stellar wine though a little rough around the edges as it is still very young. Aged in French oak, this is a powerhouse wine with a heavy body and some major tannins.

True to our 100% varietal Cabs, this wine is full of cherry aromas and flavors with a hint of oak and vanilla. For aging potential and balance, it has a generous amount of tannin. A great wine will have many different notes as it moves across your palate. Right now, at release, these Cabernet aromas capture you. Aged, the fruit will meld with the new French oak. The expense of using French oak barrels (\$1000-\$1200 each, and that's empty!) is worth the subtlety and long finish they bring. When aged, the tannins link together and you get the unparalleled silkiness of an older wine.

If you cannot resist opening this wine now, it must be decanted, probably for 24 hours. This will allow the tannins to release their grip on the flavors. This is also what is known as a wine being "tight" when it's new. When you finally decide to drink this wonderful wine, consider pairing it with a rib-eye steak first, and then onion marmalade.

Harvested	September 27th to October 26th
Brix	25.2
pH	3.43
Fermented	10 to 13 days in 1.5 ton open top fermenters
Pressed	To new French oak barrels
Alcohol	14.4%
Bottled	9/17/10
Production	92 cases
Aging Suggestion	Best if aged for at least 2 more years, but will age at least another 10 years