



Fratelli Perata Winery

Fratelli Perata 2007 Petite Sirah

Our big, hearty Petite Sirah grape was made even more intense by the 2007 weather. With a tiny amount of rainfall (only 9.35 inches) and a long, warm growing season, the Petite Sirah berries were tiny. This provides the rich flavors and major tannins that are a trademark of this varietal. As our winemaking staff (read as Gino and Cathy) are always willing to try something different, this vintage we deviated from our 100 percent varietal rule and added a little Zinfandel. After a series of tastings, an addition of about 6% Zinfandel was added to the Petite Sirah. This has resulted in a much softer and rounder tannin structure which makes it possible to drink this now rather than needing years to soften as with our usual Petite Sirah. So for those of you who love a little fruit with your tannin, drink now especially with a form of bleu cheese, as in Pasta with Gorgonzola Cream Sauce; for the rest, age up to another 7 years.

Harvested	October 16 and 26, 2007
Brix	24.8
pH	3.49
Fermented	11 days
Pressed	into stainless steel tank then in December into two and three year old oak barrels
Alcohol	13.9%
Bottled	August 15, 2009
Production	95 cases