



## *Fratelli Perata Winery*

### **Estate 2008 Merlot**

Everyone who comes to our winery knows how proud we are of our Merlot. Often, we will not pour tastings to a winetaster who asks to skip the Merlot. Merlots were the source of our gold medals and high ratings in our early days when we thought we should see what the industry thought of us. Now we are comfortable knowing our fruit, and though we will experiment still with barrels, our style is pretty set. We love the rich, full flavors, deep color, lingering, lingering. Too bad the wine industry mistreated this variety before “Sideways” came out. An overabundance of fruit and careless winemakers scared many would-be fans off to other varieties. Syrah is starting to see the same situation. Luckily, there will always be the faithful, who treat their wines with respect, and ask you to do the same. Find here classic fruit of cherry, some strawberry, small rumblings of mocha. Age this and just sip it in the future, or grab a chunk of Parmigiano or Grana Padano. We have offered, for fun, a pairing with Cowboy Candy. Yeehaw, Paso Robles.

Harvested	September 26, 2008
Brix	24.9
pH	3.7
Fermented	12 days, open top fermenters, 1 ½ ton lots, punched down by hand 4 times per day
Pressed	to 80 % new American oak barrels, 20% neutral barrels
Alcohol	14.4%
Bottled	March 23, 2011
Production	103 cases
Aging	Drink from 1 year from now until 2020, when it will be smooooth. Has great balance to hold; needs some time to integrate oak and fruit