



Fratelli Perata Winery

Estate 2008 Petite Sirah

Here's that deep, dark and handsome young thing we refer to in the tasting room. Petite Sirah has been around old-time Italian homes since there were old-time Italian homes. Its vines are often found mixed in the fields of old Zinfandel vines, as the two flavors are synergistic. Early in the history of California, it was found that Petite Sirah enriched Zinfandel, and Zinfandel took the edge off Petite Sirah. Since it only takes 75% of a variety for a bottle to have that variety on the label, you'll often find cool year Zinfandels tasting an awful lot like Petite Sirah. Fix ya right up, yessir.

Here we have 94% Petite Sirah with Cathy's choice of 6 % Zinfandel. Carol bemoans each glass of Zin put in the Petite Sirah. However, the Petite Sirah becomes more approachable at an early stage by this addition. And the Zinfandel, well, love what there is of it. We pair this Petite Sirah with the spicy Marilyn's Creamy Red Pepper Sauce for Pasta. Can't miss.

Harvested	October 10, 2008
Brix	27.5
pH	3.62
Fermented	open top container, 1 ½ ton lot for 11 days
Pressed	to neutral barrels
Alcohol	14.8%
Bottled	March 5, 2011
Production	87 cases only
Aging	Can I drink this now? Yes. Will it be better this summer? Yes. Better in 5 years? Yes. After 5 years? I'll ask you why you waited, but it will still be good.