



Fratelli Perata Winery

2009 Bel Bruzzo, Estate

Bel' Bruzzo suffers only from a name that is too long: Montepulciano d'Abruzzo. That we have shortened. Everything else about this variety is excellent. It says, "Drink me!" We became interested in this grape because it has a family tie to our mother's hometown in Abruzzo. Most imported wines were quite horrid; some were extraordinary with a price to match. We think we've fixed that. The vines do well growing in Paso Robles, although it is late-ripening and the birds love it as much as we do. Our wine is easy to drink along the lines of a Zinfandel: big black cherry, a little spice, low acid and low tannin. Find a glass and something pork, from salami to pork tenderloin with a mustard sauce.

Harvested: October 11th and 28th
Brix: 22.5
pH: 3.39
Fermented: 1.5 ton open top fermenters for 10 days
Pressed: tank for blending, then racked to 1 new barrel and the rest to neutral barrels
Alcohol: 13.2%
Bottled: September 2nd, 2011
Production: 211 cases

Aging: This is a wine meant for drinking, so please feel free to drink it now (but let it breathe a couple hours if drinking before 2012). Drink now to 2016. BTW, the 2007 is really good as of Oct, 2011.