



Fratelli Perata Winery

Estate 2009 Cabernet Franc

We have produced a 100% varietal of Cabernet Franc since 2001. Previous years saw it only as a blend with our Tre Sorelle. This wine continues to dumb-found me: when it is young, there is the flavor that tells you it is related to Cabernet Sauvignon. That is, basic cherry. Then, a great earthiness follows, then sometimes an herb background. When young, the elements are there, but it's light on the mouth, rough, then the flavor profile peeks out. This is the definition of a wine tasting "young."

We opened a bottle of 2001 CF on Dec 31, 2010, New Year's Eve, for dinner with prime rib. We saw a transformation of this wine. Opened years earlier, it was perfect with strong flavors like lamb. At 9 years from vintage, it went perfectly with the beef. In both cases, this relatively low acidity wine cuts through the fatty meats, yet even at an old age can stand up to a rich beef and its trimmings. Whew, just amazing. It did require several hours of breathing, but, hey, we can do that. The point is that this Cabernet Franc seems light at this stage. But, wait for it. It will amaze you. More amazing is how this pairs with a Lamb Spiral Loaf.

Harvested	October 10 and 12, 2009
Brix	23.2
pH	3.7
Fermented	in open top fermenters, 1 ½ ton lots, for 10 days
Pressed	to 1 new French Oak and 3 neutral barrels
Alcohol	13.1%
Bottled	March 30, 2011
Production	85 wonderful cases
Aging	Drink starting November, 2011 until 2016; but save one to hold until Carol tells you its perfect (bottom of the closet, cool and dark).