



Fratelli Perata Winery

2009 Charbono, Estate

Here's our third vintage with this surprising and obscure variety. We love it for its soft tannins, gentle mouth-feel, beautiful color, low alcohol and long, interesting flavors of rosemary/basil, cherry and plum. Hey, it's a sit-at-the-table-eat-your-dinner-laugh-with-your-friends-have-a-second-bottle wine that is both obscure and delicious. From the North West of Italy and into the French Savoie, it is a rare find that is thriving in Paso Robles. Often considered having a feel of Pinot Noir, it shows well with grilled salmon.

Harvested: October 6th and 10th
Brix: 22.3
pH: 3.56
Fermented: 1.5 ton open top fermenters for 9 days
Pressed: mostly new French oak barrels with the rest in neutral barrels
Alcohol: 12.9%
Bottled: August 24th, 2011
Production: 200 cases

Aging: Due to the increased use of new French oak, this wine should age until Valentine's Day before approaching. It can cellar for six to eight years, but we like the fruit of the 1 to 2 year olds.