



## *Fratelli Perata Winery*

### **Estate 2009 Zinfandel**

Zinfandel has been in Paso Robles since 1880. It was one of the first vines we planted in 1980. We treat it in the traditional manner of head-pruned (no trellis or supporting system), dry-farmed (no irrigation), low tons per acre (huge root system ripening a small amount of fruit). By doing this we obtain concentrated flavors without having to resort to over-ripe and high alcohols. The 2009 vintage shows fruit just a shade riper than normal for us, but still is a low alcohol wine for this area. Thus, we have a table friendly Zinfandel that pairs as well with cranberry almond biscotti as it does Julie's Double Cheese Fondue. We don't need high alcohol to have fun with Zinfandel, or to have a glassful of flavor. Enjoy.

Harvested	September 24 and 28, 2009
Brix	25.2
pH	3.57
Fermented	in 1 ½ ton lots, open top, for 11 days
Pressed	always with low pressure, to neutral barrels
Alcohol	14.8%
Bottled	March 5, 2011
Production	91 cases with 3 more experimental barrels aging
Aging	Drink now for a fruit forward style. May age to 2016, conservatively.