

News From the Winery

How time flies when you're busy making and selling wine! It has been 5 years since we launched our tasting room here at Timber Crest Farms in Healdsburg. What initially seemed like a large, cavernous space has been filled with barrels, wine making equipment, cases of wine and a lot of joy and laughter. Many of you already know the story of our humble beginnings in Ben Papapietro's garage in San Francisco. But you might not know how we found our home in the lovely Dry Creek Valley?

Let us take you back a few years. Although Ben was content being a *garagista* (wine speak for a winery in a garage), Bruce Perry had grander ideas. He envisioned a locale that enabled us to have both a tasting room and production facility all in one. Figuring it was a futile search, Ben challenged Bruce to find such a place. An important lesson was learned that day. Give Bruce a challenge and he rises to the occasion.

A chance conversation with grower Randy Peters led to the discovery of Timber Crest Farms. Randy grew up on a ranch across from Timber Crest Farms on Dry Creek Road and had worked on this property back when it was a thriving dried fruit processing facility. The owners of the property, Ronald & Ruth Waltenspiel, had retired from the fruit business and were inviting wineries to take up residence in the many buildings scattered throughout the property. Bruce jumped at the idea and convinced Ben that this was the right place to put down roots and open a tasting room. In fact we were the first winery to take up residence on the property. The fact that the location was in the Dry Creek Valley, right in the middle of Zinfandel country, was not a deterrent. In hindsight it proved to be a very smart decision, as we are surrounded by so much Zinfandel that we like to say that the tasting room has become a "Pinot Oasis in Zinland".



We're in the building that previously housed production facilities as well as the retail store for the Timber Crest Farms. Much effort was put into designing and remodeling a tast-

ing room that would set the right

tone for the winery and offer our guests a comfortable place to visit us and taste our wines.

Bruce and David Low, our Assistant Winemaker, played an integral part in the remodel of the tasting room. Bruce designed our fabulous tasting bar from barrel staves. He and Dave then built it. It was so popular that had this winery thing not worked out, they could have gone into the bar making business.

After months of remodeling, in July of 2005



Many past Timber Crest Farms customers still came looking for dried fruit only to find fermented fruit in a bottle instead.

In the beginning Renae & Bruce Perry could be found behind the bar greeting visitors and pouring wines along with one staff member. Assistant Winemaker David Low would occa-

sionally lend a hand when he wasn't busy making wine. Friends would show up to help out with events under the ever popular 'work for wine' program. As days turned into weeks and then months, it became evident that more regular help was needed. Enter Bev Gill who, as a previous club member, would routinely stop by to taste the wines and inquire as to whether additional help was needed. Others soon followed and before we knew it, Renae & Bruce were freed up to handle other responsibilities. Fast forward to today.....we now have a wonderful, dedicated staff working in the tasting room and in the winery. We've also gained many new fans and friends along the way. After 5 years we'll all tell you that we still love what we do and can't imagine being anywhere else! We're lucky to work with passionate growers who enable us to produce consistently fantastic wines year after year.

We're also fortunate to have all of you and your support and friendship throughout the years. Thank you from the bottom of our hearts! You're the reason we do what we do. We are grateful for each and every one of you.

Peace,

Renae, Bruce, Ben & Yolanda

In this shipment

- '08 Pommard Clones Pinot Noir
- '08 Elsabee Vineyard Pinot Noir
- '08 Peters Vineyard Pinot Noir
- '08 Charles Vineyard Pinot Noir
- '08 Pauline's Vineyard Zinfandel

Glad you asked....

Dipsomania

The abnormal or insatiable craving for alcohol.

Papamania

The abnormal or insatiable craving for Papapietro Perry Pinot Noir.

Although red wine can only be produced from red grapes, white wine can be produced from both red and white grapes.

Why do we use French Oak? And what do all of those barrel markings mean?

As we take visitors into the winery, one thing we're often asked about is our barrels. Ben Papapietro decided long ago that aging the wine in French oak barrels was the best way to ensure the flavor profile he wanted for our Pinot Noirs and Zins. He feels that barrels from Francois Freres, and the forest that they source their oak from in particular, help him make the best wines possible. Ben says it's the toasting levels that offer the sort of "spice box" that he's looking for, providing the background component.

The markings

In the past, the first letter on the barrel had designated the particular forest that the oak came from. We typically choose barrels from the Trancois forest in Central France ("T"). Ben likes the fact that the wood has a tight grain and therefore doesn't overly impart oak flavor, instead, it adds it as more of a nuance. In newer barrels, this designation will change from the forest designation to

a letters specifically designated the type of grain. In our case, it will be VTG referring to a "very tight grain".



M+ - the next letter, denotes the level of toasting done on the barrel when the cooper places it over the fire. Ben chooses medium toast, not too dark, not too light, just enough smoky characteristics to enhance the flavors in the wine, but not overpower them.

The final marking refers to the ends of the barrel. In our case, it's TH meaning toasted heads. Simply put, both ends of the barrels are also toasted over the fire.

Ben likes to use a combination of brand new and up to 3 year old barrels depending upon the varietal and particular wine. New and 1 to 2 year old barrels are used for our Pinot Noirs

and then the 3 year old barrel is used to age our Zins. After 3 years, we no longer use our barrels and either sell them off or use them as planters, tables, or other creative projects.

Meet Amy – Tasting Room Manager

Amy Fitzpatrick joined us almost 3 years ago, soon after she arrived in Sonoma County. A native of the San Francisco Bay Area, Amy has always had a passion for all things food and wine.

Amy's outgoing, caring and fun-loving personality contributed to her success in sales in the past, so she thought she'd apply her skills to the wine sales and hospitality field and see how that went. She now says that it is wonderful to finally sell something she absolutely loves and believes in.

She has recently been promoted to Tasting Room Manager. She has hit the ground running and really embraced her new duties. Already, she has made great improvements to the operation of the tasting room and the experience our guests receive. Amy says she is excited and thankful to



a great fit for Papapietro Perry and a great choice to manage the tasting room.

In her spare time, Amy loves to exercise (she recently finished her first triathlon), loves to read, and enjoys spending time with friends and family.

She is currently going to school to learn sign language and volunteers regularly for a local Hospice, offering support and comfort

for individuals and their families during difficult times. Please stop by to say hello to Amy and the rest of our friendly tasting room staff when you're in the area.

have the opportunity to work in a tasting room with such amazing wines and equally amazing customers – oh yeah, and amazing co-workers too! Her love and enthusiasm for people and wine make Amy

for individuals and their families during difficult times. Please stop by to say hello to Amy and the rest of our friendly tasting room staff when you're in the area.

Cornish Game Hens with Pinot Noir-Cherry Sauce

This comes to us from our very own Jim May. Jim not only works in our tasting room imparting both a vast knowledge of and passion for wine, but in his spare time, he's become our harvest chef.

1 ¼ cup chicken stock
1 cup Pinot Noir
¼ cup Marsala wine
1 clove minced garlic
4 game hens
1/3 cup pitted, dried cherries
¼ tsp. cloves
1/8 tsp each: nutmeg, allspice and thyme
Zest of 1 orange (1 tsp. minced)
½ cup fresh squeezed orange juice
2 Tbs. red currant jelly (or wine jelly)
2 Tbs cornstarch in ½ cup cold water

Combine chicken broth, Pinot Noir,

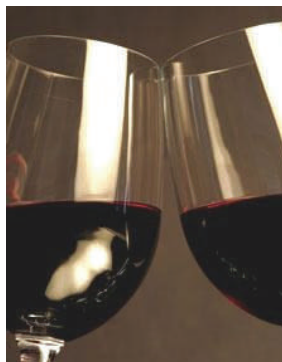
Marsala, garlic, cherries, spices, orange rind and juice, and cook until reduced by half, about 20 to 25 minutes. While simmering, stir in cornstarch mixture a little at a time, adding slowly to simmering stock, stirring constantly over medium heat until thickened slightly.

Season game hens with salt and pepper and put in roasting pan. Pour melted butter over each and place in 425° oven for 10 minutes or until starting to brown. Reduce heat to 350° and baste with sauce every 5 to 7 minutes for the next 30 minutes.

Place game hens on heated platter with ladle of sauce and serve remaining sauce on the side. Rice pilaf and

braised fennel root would be a nice accompaniment.

Open a bottle of Papapietro Perry Pinot Noir and enjoy!



Have Pinot, Will Travel

Check out our new "tasting kits". We've taken 6 of our '07 Pinot Noirs and shrunk them into little 50 ml sized bottles. Okay, so we didn't actually shrink them. We had our 750 ml bottles poured into small bottles in a controlled, oxygen-free



environment.

The wine in these little bottles tastes exactly the same as the wine in the regular 750ml bottles. Bruce and Renae Perry did a blind taste test just to be sure.

These kits offer a great opportunity to not only share our wines

with friends and colleagues, but for you to taste many of our pinots side by side without a full bottle commitment. They're also a great way to take your own wine on picnics or anywhere you think you might have a Pinot emergency! They make great gifts too, so let us know if we can help with your holiday list. We'd be happy to send a gift on your behalf and include a gift card.

Upcoming Events

Mark your calendars for these fun events in 2010. For more information, please visit our website.

Jan 15 & 16, 2011—
Winter Wineland

March 5/6 & 12/13, 2011 —
Barrel Tasting

April 30/May 1, 2011—
Passport to Dry Creek Valley

For local area information, check out the following sites:

www.wineroad.com
www.healdsburg.com
www.relishculinary.com
www.localwineevents.com
www.healdsburglodgings.com
www.sonoma.com
www.sonomacounty.com



Legs

The tear-like tracks that cling to the sides of a glass after the wine has been swirled.

But what exactly is the significance? Well really not that much. They are pretty to admire and generally indicate a richer, more lush wine with nice mouth feel.

The truth is though, that you can have a great wine without legs and a lousy wine with great legs—so don't bank too much on them!

Tasting Notes

2008 Pommard Clones Pinot Noir

Medium ruby color; rich, earthy red cherry aromas with complex spice notes; rich, ripe, complex, mouthfilling lush cherry fruit flavors with earthy/spicy notes; silky texture; good structure and balance; long finish. Complex, mouthfilling Pinot with lots of lush, silky flavors. Great by itself or with just about anything you'd pair a Pinot with. GW/Pinot Report

Case made: 440

Score: 95

Appellation: Russian River Valley

Price: \$70.00

2008 Elsbree Vineyard Pinot Noir

Medium ruby color; complex red cherry and spice aromas; complex, deep, red cherry flavors with spice and earthy notes; good structure and balance; long finish. Spicy and deep Pinot with great structure and fruit flavors. Needs time in the glass to open up. GW/Pinot Report

Cases made: 730

Score: 94

Appellation: Russian River Valley

Price: \$49.00

2008 Peters Vineyard Pinot Noir

Medium ruby color; slightly closed, cherry and earthy aromas; deep, rich, red cherry flavors with complex earthy and spicy notes; bit closed; touch of toasty oak; good structure and balance; long finish. Deep and complex Pinot with some years ahead of it. Needs a good hour in the glass to open up and once it does, flavors are terrific. GW/Pinot Report

Cases made: 900

Score: 93

Appellation: Russian River Valley

Price: \$49.00

2008 Charles Vineyard Pinot Noir

Medium ruby color, deep, rich dusty cherry aromas with some earthy notes; ripe, rich deep, dusty cherry flavors with earthy notes and some toasty notes; good structure and balance; long finish. Earthy Pinot with nice cherry flavors complemented by some nice tasty oak. GW/Pinot Report

Cases made: 390

Score: 91

Appellation: Anderson Valley

Price: \$49.00

2008 Pauline's Vineyard Zinfandel

Garnet in color leading to an aromatic nose of allspice, nutmeg, and brambly berry. On the palate it presents soft cherry fruit up front and hints of violet and raspberries, reminding you of a walk in a wild berry patch. This wine is elegant, balanced and refined with a smooth spicy black cherry finish that lingers pleasantly, beckoning you to take your next sip.

Case made: 320

Score: Not yet reviewed

Appellation: Dry Creek Valley

Price: \$37.00

Please note: After receiving your shipment, please allow the wines to rest for at least 3 weeks before enjoying.

