

News From the Winery

A Note from Ben

It continues to amaze me how every harvest is different, you just never know what to expect. That is one of the reasons that I am still so captivated by this business, even after all these years.

The 2008 harvest started earlier than usual, actually right after we had finished bottling the '08 Pinot Noirs. Before we knew it, the grapes were at the winery door. A warm spell in the spring had resulted in an earlier bud break and then a cool fall created a longer growing season. This put us all through the normal worry, but it was all for naught. The resulting crop was smaller, which isn't necessarily a bad thing in this down economy. However, the quality of the grapes was extremely high.

Some of the critics have labeled the 2008 vintage a "very good vintage squeezed between two excellent vintages". It is really difficult and generally inaccurate to make broad statements like that. You may remember that the critics initially dismissed the '05s, which later proved to be an excellent vintage. My advice is to taste for yourself. You'll find the '08s to be delicious and very complex. They're ex-

tremely well balanced without the extra ripeness that can cause a wine too be to high in alcohol.

We bottled the '08 Zinfandel and Chardonnay in February. We will only have two Zins in '08; Dry Creek Valley, Pauline's Vineyard and the Russian River Valley, Elsbree Vineyard. Once again we only have a very limited amount of our Chardonnay and will be serving it at our annual Lobster and Chardonnay dinner (see Page 3). We will also be making it available to you in a few months. We

are in love with this Chardonnay and its buttery and delicious flavor.

We have had a few days of really warm weather already, which was a welcomed break from all the rain. We look out into the vineyards now and see the vines starting to wake up and come to life, always such an exciting and beautiful sight. We are looking forward to spring and hoping for another great growing season.

I hope you enjoy the Wine Club selections and look forward to seeing you up at the winery.

Salute!
Ben Papapietro
Winemaker



Ben and Yolanda at our 1st Annual Chardonnay & Lobster dinner.

(See Page 3)



Bruce and Renae Perry with Fred and Wendy Nunes

Introducing Nunes Vineyard

We're excited to welcome our newest growers to the family; Fred and Wendy Nunes. We've known Wendy since the inception of our winery when she got our very first web site up and running. In 2008, we had the opportunity to buy their fabulous Russian River Valley Pinot grapes and we're so glad we did!

The Nunes Vineyard is located in Windsor. Fred does all of the vineyard work himself. After retiring from his career as a fire-fighting helicopter pilot, Fred has devoted his life to farming and wine. The 10 year old 43 acre vineyard is planted with 10 different root stocks.

We're sure you'll agree that the resulting wine is excellent. We look forward to many more years of working with Fred & Wendy.

In this shipment

- '08 Leras Family Vineyard Pinot Noir
- '08 Sonoma Coast Pinot Noir
- '08 777 Clones Pinot Noir
- '08 Russian River Valley Pinot Noir
- '08 Nunes Vineyard Pinot Noir
- '07 Elsbree Vineyard Zinfandel

Wine Club Notes

Wine By the Glass

Just picture it; a beautiful sunny day, friends around, enjoying the view from our patio and sipping a glass of our award-winning Pinot or Zin.

You're not dreaming, we're now offering wine by the glass at the tasting room.

We invite you to bring your picnic, get a glass of wine and enjoy wine country at its best— from our lovely patio overlooking Dry Creek Valley.

Wine Club member Shari Maddy dropped us a note thanking us for suggesting that she let her wine rest for a few weeks after receiving her shipment. She told us that it really did make a difference.

It turns out that, just like people, wine does not like to be jostled about. After shipment and a bumpy ride in the delivery truck, it really needs a couple of weeks to get over the shock of mov-



ing around so much. Much like us after traveling around, it just wants to rest.

A similar situation occurs when the wine goes from the barrel to the bottle. This is referred to as bottle shock. While some people believe that bottle shock is what happens to red wine when a white wine is chosen instead, that isn't really the case.

Just as with traveling, the wine gets really happy where it is and doesn't like to move. In both cases, the wine reacts by tightening up a bit which causes its fruitiness to recede and the alcohol to be more prominent.

We know it is hard to resist opening one of those bottles the minute they show up, but if you can wait at least a few weeks, or preferably a couple of months, your palate will thank you for it!

T-Shirt Contest

No, not that kind of t-shirt contest! after people stop chuckling is "who comes up with these?"

You may already have one of our zany t-shirts, you know the ones that make you laugh when you read them, like the ever popular **So Good You'll Want to Swallow** or **Full Bodied and Delicious with Lots to Admire**, or **Tempting Now, Better with Age** and of course our men's shirts that say **Long Lasting with a Big Finish** or **Firm and Well Structured**.



You do know we're talking about wine—right??

The most common question

Well that would be our very own witty and humorous Renae Perry. She keeps us all laughing as well as our customers.

And we're offering you a chance to play along. Send us a saying...(and remember, it is about wine)...that you'd

like to see on our t-shirts. Double entendres, snarky sayings, and anything risqué (but not x rated) is welcome.

Make us laugh and we'll put your saying on a t-shirt. You'll receive a free t-shirt with your saying on it and a magnum of wine, and oh yes, bragging rights!

Come on, we know you and we know you have it in you. We can't wait to see what you come up with! Email your saying to Bev at bev@papapietro-perry.com

Chardonnay and Lobster

We're now producing Chardonnay (again). We first produced Chardonnay a few years back, just for the fun of it. It was wildly popular and we're still asked when we're going to produce it again. So you asked, we listened!

We've only made 95 cases, unfortunately not enough to include in a wine club shipment or even allocate out.



The time was right when Grower Randy Peters came to us in 2007 with some beautiful fruit. We've always had such success with everything Randy grows, so we knew that it would be phenomenal.

We'll release this wine in late Spring and will be sure to notify you when we do. You'll have the opportunity to purchase this limited edition wine.

Initially made so chefs would have something to pair a first course with at our winemaker dinners, we got the brilliant idea of pairing it with lobster! And thus, the Chardonnay and Lobster dinner was born.

In true P2 style, it was a fun and casual affair; one that everyone wanted repeated... so we're making it an annual event. This year's dinner will take place here at the winery on July 17th. Tickets are available through the winery and are already selling briskly, so get yours today!

A New Way to Shop

We are making it easier than ever to keep Papapietro Perry wine coming. You can now use our new online shopping cart to order wine and wine wear.

We know you're busy and want a quick and easy way to keep your cellar stocked with

Papapietro Perry wines.

Wine Club members can use their wine club email address to create an online password and profile. This will alleviate the need to repeatedly enter billing and shipping information for additional orders. It will also automati-

cally calculate your wine club discount on your order.

For those of you that like a human touch, please don't hesitate to pick up the phone. We love talking to our fans, so we'll continue to have an order form online for you to fax or email if you prefer.

Upcoming Events

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

April 24/25 —
Passport to Dry Creek Valley

May 15 —
Wine Club Party

June 13—
Winemaker Dinner at
Campton Place, San Francisco

July 17—
Chardonnay & Lobster Dinner

September 4—
Wine Country Weekend



For local area information, check out the following sites:

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

What is the right temperature for wine?

Whites:
Chilled 45-55°

Reds:
Approximately 65°
Younger fruity reds benefit from a little chilling.

Sparkling Wine:
Thoroughly chilled, refrigerate several hours or overnight before serving.

Dessert Wine:
Best at room temperature

Tasting Notes

2008 Leras Family Vineyard Pinot Noir

Warm ruby red color. An inviting nose of complex earthiness, spicy red berries, and strawberries. On the palate you'll find layered flavors of rich red cherries and spices that are balanced with bright acidity. Refined tannins lead to a delicate mineral finish.

Appellation: Russian River Valley

2008 Sonoma Coast Pinot Noir

Seductive dark garnet in color, this wine opens with ripe Bing cherries on the nose and leads to layers of black fruit and cinnamon spice that are very lush and velvety with good structure. Smooth tannins lead to a very long sweet cherry and earthy finish laced with the essence of minerals. This is a killer wine.

Appellation: Russian River Valley

2008 777 Clones Pinot Noir

Intense bright ruby red color with a nose that draws you in with big allspice and red berry notes. On the palate it opens with Rainier cherries, spice and bright acidity. The long finish of smooth tannins and warm earthy quality are very characteristic of Russian River Valley Pinot Noir.

Appellation: Russian River Valley

2008 Russian River Valley Pinot Noir

Inviting warm garnet in color, this wine opens with a complex and highly aromatic nose that shows off beautiful dark cherry fruit and baking spice. On the palate, wild cherry, clove and cola lead into an earthy style Pinot that finishes with good structure and balance for another traditional Russian River Valley Pinot Noir.

Appellation: Russian River Valley

2008 Nunes Vineyard Pinot Noir

Lovely warm garnet in color, this wine delights your nose with black cherries, plums, and cola notes. The palate opens to a dusty berry and spice flavor that is round, smooth and gives the wine a velvety mouth feel. The balanced, complex and delicious black cherry and spice flavors make for a very velvety finish that just keeps on going.

Appellation: Russian River Valley

2007 Elsbree Vineyard Zinfandel

Beautiful medium ruby red color with aromas of blackberry and sweet raspberry, with a subtle hint of spice and smoke. Flavors reminiscent of dark berry fruit and Tellicherry pepper. The long, full finish has notes of sweet fruit and oak. Smooth tannins add depth and soft mouth feel without overpowering. Enjoy this Zinfandel with lighter meat dishes.

Appellation: Russian River Valley

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

