

### **Vineyards and clones and blending, oh my!**

Ever wondered what exactly is in that glass of Papapietro Perry Leras Family Vineyards Pinot Noir? Well, it all starts in the vineyard. Nick Leras doesn't just grow Pinot Noir, he grows different clones of it—777, Pommard, 667, and 115. What is a clone? Takes roses, for example, some are red, other white, some are miniature, all are roses, however they're different clones of rose. When it's time to harvest, the grapes are picked and separated by clone, each going into a specifically identified bin. We then crush, ferment, barrel and age each clone separately. It's not until Ben, Bruce and our assistant winemaker Dave Low sit down to taste and create their blends that we combine the juice. This is the moment when winemaking becomes more of an art than a science. Ben determines the precise blend that makes the most of all the different flavors, tannins, aromas and complexities, then we apply that formula (i.e. 16% Pommard, 22% 777, 28% 115, and 34% 667) to the rest of our wine.

So, the next time you pour yourself a glass of Papapietro Perry Pinot Noir, you'll have a better idea of what it takes to get those layers of flavor you love so much.

### **Meet some of our heroes (AKA-growers)**

The Charles family connection to Booneville goes back to the 1940s when Bill Charles' grandfather left the Dakotas in search of land to purchase with the intent to log. He built a saw mill in 1949 and ran the Charles Lumber Company until the late 50's, when he started selling logs.

Bill took over the property from his father in 1974. Initially, he and his wife Nancy grew hay and raised cattle. To supplement their income and to keep himself busy, Bill got his contractor's license and built many of the homes in the area.

Bill's fascination with wine and, more importantly, growing grapes came later in life when his brother introduced him to fine wines. Bill & Nancy decided they would enjoy the lifestyle of grape growers, so they planted 15 acres of vines consisting of Sauvignon Blanc and Pinot Noir in 2001.

Fast forward to 2006 when we went in search for quality fruit to create our Pinot Noir. We were fortuitously introduced to Bill and Nancy by a neighbor of ours. After meeting them and experiencing their vineyard, we realized that adding a pinot noir from Anderson Valley was a perfect way for Ben Papapietro to express his winemaking style with fruit so uniquely different from what we get from the Russian River Valley.

Our partnership with the Charles is one of mutual respect and friendship. Bill and Nancy are about as salt of the earth, genuine, easy going people as you will find. They love to work the land

and it shows. They bring in a crew when it's time to harvest, but on a daily basis, you'll find the two of them happily attending to their vines together.

Bill says he doesn't feel a connection or sense of family with any of the other wineries he sells fruit to as he feels with us.

### **Upcoming Events:**

November 3 & 4, 2012	Wine & Food Affair
January 19 & 20, 2013	Winter Wineland
March 2 & 3, 2013	Barrel Tasting – weekend #1
March 9 & 10, 2013	Barrel Tasting – weekend #2
April 27 & 28, 2013	Passport to Dry Creek Valley
May 30 – June 8, 2013	Wine Cruise from Barcelona, Spain to Dover, England

### **In this shipment:**

- '10 Russian River Valley Pinot Noir
- '10 Leras Family Vineyards Pinot Noir
- '10 Charles Vineyard Pinot Noir
- '10 Pommard Clone Pinot Noir
- '10 Pauline's Vineyard Zinfandel

### **Raise the sails, and your glasses!**

We're planning another wine cruise and would love to have you join us. We'll be sailing aboard Crystal Serenity from May 30 to June 8, 2013.

Our adventure will begin in Barcelona, Spain. We'll visit the port towns of Cartagena and Malaga, Spain, followed by a stop in Gibraltar, UK, Lisbon, Portugal and an overnight stay in Bordeaux, France. We'll conclude our cruise and say our farewells in Dover, (London) England.

Along the way, you'll enjoy Papapietro Perry wines on selected nights, a cocktail party, a winemaker dinner and much, much more. ~~Meanwhile~~, we're busy making plans for a few private excursions to enjoy together.

We hope you'll come along!

Visit our web site for more information.

### **Recipe:**

We held an open house for neighboring wineries over the summer and everyone raved about Jim May's unique salsa. In his words, "This is a simple salsa or condiment to put together that can be used with corn chips or on pork tacos. It also makes a great appetizer when drained of liquid and put on top of goat cheese covered crostini or bruschetta. It can also be a delicious topping for chicken, duck or turkey. Think Thanksgiving, and of course, think Pinot!"

#### **DRIED CHERRY SALSA**

Makes 2 cups

1 cup dried cherries, coarse chopped (watching for pits)  
1 cup fresh tomato, peeled, seeded and diced (or 1 cup canned, drained)  
2 tsp. jalapeño chili, minced, with seeds and membrane removed  
1 Tbs. fresh lime juice  
3 Tbs. fresh cilantro, coarsely chopped  
½ tsp. salt  
Dash black pepper

Soak cherries 15-30 minutes with all remaining ingredients. Drain any excess juices without pressing them out. Pulse in food processor until coarsely pureed. Let sit for 30 minutes and serve or cover and refrigerate for 2-3 days.

#### **Employee Toast**

We are pleased to toast Nancy Beeken who is returning to us as our Customer Service and Marketing Manager.

A friend of Bruce and Renae Perry's, she originally came to our rescue when we opened in 2005 after a health issue waylaid Renae. Once Renae was back in business, Nancy went on to other wine industry endeavors while continuing to help us out from time to time. When we recently asked her to come back full-time, she happily returned to the fold.

Nancy moved to Healdsburg in 2002 to pursue her passion for wine, leaving her high tech marketing career behind. She received wine certifications from Sonoma State and the Culinary Institute of America Wine Studies Program. Her marketing background combined with her wine industry experience have been invaluable to us.

She couldn't be happier here in wine country, given her desire to never be far from a great glass of wine. She lives in Healdsburg with her husband and spends her spare time cooking, enjoying the outdoors and pining for her granddaughter who lives in Oregon.