

FRANCOIS FRERES
TONNELLERIE
SEMPHAN CREUX
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PAPAPIETRO
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NEARLY PERFECT
FALL 2013

FRANCOIS FRERES
TONNELLERIE
SEMPHAN

ANNOUNCING NEW WAY TO EXPERIENCE OUR WINES

Savor our wine along with delectable cheeses at our **Pinot on the Patio** wine and cheese experience. The tasting is held either on our rustic patio with a breathtaking view of Dry Creek Valley, or in our cozy barrel room inside the winery, depending on weather.

This tasting experience takes a deeper look into our wines, our story and winemaking style while relishing in the art of wine and cheese pairing. Let us share our legendary hospitality with you in a new and fun way.

Enjoy a seated tasting of five wines, including our single vineyard Pinot Noirs. Each wine uniquely reveals the beauty and mystery of the Pinot Noir grape and is deeply rooted with our visionary style, character and distinction. We'll introduce you to the intricacies of each specific vineyard and its location, and pair the wines with carefully selected cheeses that will leave you wondering where the wine ends and the cheese begins.

The tasting is \$45 per person and lasts approximately one hour. Reservations are required with 48-hour notice.

For additional information, or to reserve your tasting experience with us, please contact Kristen Greenberg at 707.433.0422 or Kristen@Papapietro-Perry.com.

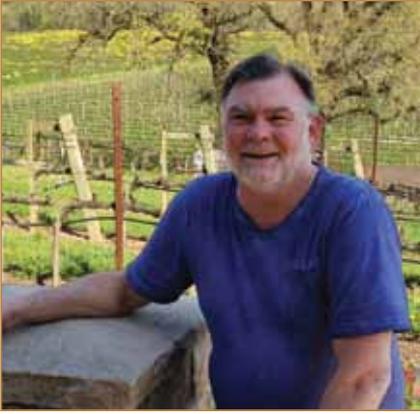


IN THIS SHIPMENT

- '11 Pinot Noir, Russian River Valley, 777 Clones
- '11 Pinot Noir, Russian River Valley, Leras Family Vineyards
- '11 Pinot Noir, Russian River Valley
- '12 Pinot Noir, Russian River Valley
- '12 Pinot Noir, Russian River Valley, Nunes Vineyard

Papapietro Perry Winery
4791 Dry Creek Road · Healdsburg, CA 95448 · 707-433-0422
www.papapietro-perry.com · wineclub@papapietro-perry.com

EMPLOYEE TOAST



Jim May has been with us for about three years, and we don't know what we'd do without him. Jim is our resident winery chef, a friendly face in the tasting room and our Sunday go-to guy, all in one!

Jim brings with him an extensive background in the food and wine industry. His culinary experience comes from the French Laundry, Auberge du Soleil and the Maui Marriott, which was one of the highest rated restaurants in

the Hawaiian Islands during his tenure. He has also authored a cookbook, *Cooking at the Winery with Jim May*.

His love and knowledge of wine started as a young boy when he joined his French grandparents in their tradition of always having wine with dinner. His pursuit of great wine continues to this day, and being at Papapietro Perry helps in this pursuit. He only has to step into our cellar and he is in wine Mecca.

Jim has become well loved around here for his bright and cheery personality, his excellent wine knowledge and his yummy cooking. Our harvest crew eats better than any in the valley because Jim cooks up lunch every day. Oh and did we mention Cherry Salsa? That stuff ought to be illegal it is so delicious. Jim makes it, along with a fabulous taco bar, for our Industry open house and people always talk about it for months. (See the Fall 2012 Newsletter for the recipe.)

Jim likes to spend his free time chasing the good life! He's the one we all ask about the latest restaurants in Sonoma County, or around the country for that matter. When he's not eating or cooking (which is rare), he is busy filming a cooking show—*Cooking Up A Party with Jimmy May*. Look for it on YouTube soon, and be sure to say hello to Jim the next time you drop by the winery for a visit or a Pinot on the Patio tasting.



WANT TO SHARE THE LOVE?

Papapietro Perry gift certificates redeemable for tastings, merchandise or wine (of course) are available year round!



A RECIPE

Here's another delicious Jim May creation! Jim made it for us using both chicken and duck, and it was superb both ways. Try it paired with our 2011 Leras Vineyard Pinot Noir—amazing—even at 10:30 in the morning!!

ASIAN CHICKEN LETTUCE CUP

Serves 4 – 6

- 1 ½ lbs. boneless skinless chicken thighs*
- 1 T vegetable or peanut oil
- 1 T fresh ginger, peeled and minced
- 1 t fresh garlic, peeled and minced
- 2 T red wine
- 1 T soy sauce
- 1 T Chinese Five Spice powder
- ¼ c. hoisin sauce
- 16 iceberg or butter lettuce leaves
- Mango Orange Salsa

Dice chicken into ½-inch pieces. Heat oil in a large sauté pan or wok over medium high heat; add ginger and garlic and cook for 30 seconds. Add chicken and cook 10-12 minutes. Add wine, soy sauce, Chinese Five Spice and hoisin sauce. Reduce heat to low and stir to coat chicken. Remove from heat and let cool slightly.

Serve in lettuce cups topped with Mango Orange Salsa. Can also be placed on endive leaves and served as an appetizer.

*We substituted duck for chicken thighs at the winery and it was a quacking success!

MANGO ORANGE SALSA

1 c. mango, peeled and diced ¼”
1 c. Navel orange peeled, segmented and diced ¼” thick
¼ c. red onion, diced fine
2 T fresh lime juice
1 t jalapeno pepper, seeded, diced fine
¼ c. cilantro leaves, chopped coarsely
Salt & pepper to taste

Mix all ingredients and let sit for 30 minutes or more. Can be made the night before.

UPCOMING EVENTS

2013

November 2 & 3	15 th Annual A Wine & Food Affair
November 9	Wine Club Appreciation Party
December 7	Riedel Seminar

2014

January 18 & 19	22 nd Annual Winter WINEland
February 28 - March 2	36 th Annual Barrel Tasting
March 7 – 9	36 th Annual Barrel Tasting

Enjoy Pinot on the Patio



*You'll notice that we have included a couple of 2012s in this shipment. Because we had such limited availability in 2010 and 2011, we decided to release the 2012s slightly earlier than normal. We succumbed to temptation, tasted these wines, and discovered they are delicious. However, we do know that a little patience will allow the wines to evolve into the luscious wines they are destined to be, so we recommend you let them rest for at least six months. If you can control yourself, we'll be impressed and you'll be aptly rewarded.

TASTING NOTES

2011 PINOT NOIR, 777 CLONES

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 528

PRICE: \$72

It is true that 777 are lucky numbers in Las Vegas, and you'll also feel lucky when you taste this outstanding clonal release. It starts with a beautiful deep ruby red color and follows with an intense nose of red fruit, especially cherry, complemented by subtle toast notes. The medium-bodied wine delivers refreshing acidity in the form of clean red fruit flavors of cherry and rhubarb with mineral notes that lead to a deeply satisfying finish. This wine is great now and will only improve with age. Drink now through 2021.

2011 PINOT NOIR, LERAS FAMILY VINEYARDS

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 920

PRICE: \$56

The L in Leras obviously stands for luscious; year after year the Leras Pinot grapes surprise and delight. Medium-deep ruby color; earthy cherry aromas complemented by herbal and savory notes; lush, rich flavors of cherry with earthy notes and toasty oak on the palate; great structure and balance leading to a clean long finish. A full, well balanced Pinot that opens up with a little time in the glass. Drink now through 2021.

2011 PINOT NOIR, RUSSIAN RIVER VALLEY

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 922

PRICE: \$51

Our classic blend of Pinot Noir is medium ruby in color and has a bright nose of raspberry and strawberry with earth and toast. On the palate it has a lively mouthfeel with excellent acidity that makes this especially good paired with food—good food that is. The flavors are of strawberry, rhubarb pie with cranberry and spice notes appearing towards the finish. This wine has great structure and will continue to age well, and surprise and delight you each time you open a new bottle over the coming years. Drink now through 2021.

2012 PINOT NOIR, RUSSIAN RIVER VALLEY

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 1372 CASES

PRICE: \$51

Medium ruby in color, this wine has an inviting nose of red berry, tea and white flowers. It's medium in body with initial clean raspberry and cherry flavors on the palate. The flavor profile develops to reveal enticing earth, cola and tea notes joining the red fruit flavors. The nicely balanced acid leads to a long mouthwatering mouthfeel. The lovely and satisfying finish rounds out this great wine that will continue to develop and fill out with additional bottle aging. Drink now* through 2022.

2012 PINOT NOIR, NUNES VINEYARD

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 770 CASES

PRICE: \$56

The beautiful ruby color and pretty floral and wild berry nose hint to the good things to come. On the palate, this wine is fruit-driven with flavors of Rainier cherry and raspberry with accents of crushed violet and savory spice notes, such as cinnamon, star anise and clove. The generous lushness of this wine shows what fruit-driven is all about. An impressive integrated structure of a perfectly balanced tannic acid and toasty oak notes throughout contributes to the pleasing finish. Drink now* through 2022.

EW, WHAT'S THAT SMELL?



Most of us have heard the term “corked” or “cork taint” describing a bottle of wine that has gone bad. But what does that really mean and more importantly how do we detect it?

Corked wine is tainted with 2,4,6-trichloroanisole (TCA), and is usually described as smelling like a moldy newspaper, damp basement or even rotten cardboard (big ew!). The primary cause of TCA is the interaction of cleaning agents used for the

sterilization process with the natural fungi and moisture in the cork.

The first step to determining if a wine is corked is to smell the cork. You will find many wine opening etiquette articles stating that you do not smell the cork when presented to you during the opening ritual. But with all due respect, they are wrong. If the wine is “corked,” the cork will be the first place you detect that musty basement odor. You will get a more accurate read if you smell across the length of the cork, rather than the tip. You will also smell it when you swirl and sniff the wine. Upon tasting the wine, it will taste flat and unpleasant, and possibly moldy. In both smell and taste, the wine will be devoid of its natural fruit aromas and flavors.

The level of corkiness varies widely. Sometimes a wine only contains trace amounts of TCA, detectable only through chemical analysis. In fact, The Wine Institute (www.wineinstitute.org) says that many award-winning wines contain levels of TCA that are detectable by instruments, and not by wine lovers. Therefore, there is no single fixed level of TCA that distinguishes a “good” wine from “bad.” Further, TCA poses no health risk. But when we are able to detect it, it is unpleasant to say the least.

If you're in a restaurant, ask for another bottle. Most wine shops and wineries, like us, willingly take back a corked bottle as well. Corked wines are the fault of no one, so don't be afraid to speak up. Being the wine lovers we are, we think being stuck with a corked bottle of wine is like being stuck with a '58 Edsel. We wouldn't wish it on anyone!

All wineries that use corks encounter this, so it is not a sign of a bad vintner, nor an indication of the quality of their wine overall. And most importantly, you will not be offending the winery or the restaurant if you tell them the bottle is corked. It is just a challenge of the wine industry and the cause for the great debate going on regarding corks versus screw caps. Compelling arguments exist on both sides of that issue, with much more on that to develop in the coming years.