



FRANCOIS FRERES
TONNELLERIE
SERPAIN CRETEIL
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PAPAPIETRO
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NEARLY PERFECT
SPRING 2013

FRANCOIS FRERES
TONNELLERIE
SERPAIN

AND NOW HERE THEY ARE...OUR 2011S

The diversity in the vineyard from year to year is what makes it so fun and interesting to make wine. The 2011 growing season was much cooler than normal—it never really got very hot. For the grapes, this meant a slow, even ripening. In addition, Mother Nature hit us with a late spring rain during flowering, reducing the number of grape bunches and leading to a smaller crop.

The result of the '11 growing season is intensely focused wine with lower alcohol and great structure. The concentrated fruit is nicely balanced against the refreshing acids, producing a very elegant wine.

Much has been written recently about the shift in trends toward lower alcohol wines. I guess Mother Nature reads wine magazines and blogs, because she gave the perfect growing conditions in 2011 to produce lower alcohol wines. And, our 2011s prove that you don't need high alcohol to make a great wine. Enjoy!



IN THIS SHIPMENT

- '11 Pinot Noir, Anderson Valley, Charles Vineyard
- '11 Pinot Noir, Sonoma Coast, Campbell Ranch
- '11 Pinot Noir, Russian River Valley, Pommard Clones
- '11 Pinot Noir, Russian River Valley, Peters Vineyard
- '11 Pinot Noir, Russian River Valley, Nunes Vineyard
- '11 Zinfandel, Dry Creek Valley

EMPLOYEE TOAST



We are pleased to announce and toast the arrival of our new Wine Club Manager, Kristen Greenberg.

Originally from the East Coast, Kristen moved to the West Coast just over 12 years ago and has been selling, serving or drinking wine ever since. Her love of wine led her to the Napa Valley and Darioush Winery, where she served as their Private Client Manager.

Kristen recently decided to focus her attention on Pinot Noir and wanted to move to the Pinot Mecca, a.k.a. the Russian River Valley. Timing was perfect and here she is—joining us at Papapietro Perry. She is excited to move to Healdsburg and join us, and we're excited to have her. She loves to chat with people and learn different life stories and personalities. So look out Wine Club members, here she comes!!

In her off hours, you'll find Kristen getting to know the area with her two young sons and spending time hosting wine dinners (with Papapietro Perry wine, of course), going to the beach, traveling and reading.

Please join us in welcoming her to our happy family. You can reach Kristen by email (wineclub@papapietro-perry.com) or by calling 707-433-0422.

UPCOMING EVENTS

April 27 & 28	Passport to Dry Creek Valley, wdcv.com
May 18	Spring Wine Club Party
May 30 – June 8	Wine Cruise from Barcelona, Spain to Dover, England
June 29	Chardonnay & Lobster Dinner #1
June 30	Pinot Days – Fort Mason, San Francisco, pinotdays.com
July 20	Chardonnay & Lobster Dinner #2
August 31	Sonoma Wine Country Weekend – Taste of Sonoma Event, sonomawinecountryweekend.com
October 27	Pinot on the River – Healdsburg Plaza, pinotfestival.com



A RECIPE

Yet another Jim May creation. He calls it triple pork-a-licious! We agreed after we insisted on doing a taste test!

BACON WRAPPED PORK TENDERLOIN ON A BED OF LENTILS

Serves 6

The lentils

- 4 c. chicken stock
- 3 c. water
- 1 ham hock
- 2 T. olive oil
- 1 c. yellow onion, peeled and diced ½ inch
- 2 cloves garlic, peeled and minced
- 2 large carrots, peeled and diced
- ½ t. dried thyme
- 2 bay leaves
- 3 c. black lentils
- ¼ c. parsley, chopped
- 2 T. balsamic vinegar (optional)
- 2 T. butter (optional)

In a medium saucepan, combine stock, water and ham hock. Bring to a boil and simmer for 30 minutes. Remove from heat. While liquids simmer, prep vegetables.

Heat olive oil in a deep heavy pan. Add onion, garlic, carrot, thyme and bay leaves. Sauté for 3-4 minutes. Add lentils, stir to coat, and then add stock along with ham hock. Bring to a boil; reduce heat and simmer uncovered about 30 minutes, or until just tender. Season with salt and pepper to taste and remove bay leaves. Remove ham hock, let cool slightly, remove meat from bone, chop medium and return to lentils. Stir in parsley, vinegar and butter if desired. May be made 2 days ahead and refrigerated. Heat slowly before serving.

The pork

2 pork tenderloins (about 2 ½ pounds)

Salt and black pepper

10 slices bacon

1 T. olive oil

Pre-heat oven to 375°. Pat the pork dry, salt and pepper to taste, then wrap each tenderloin with 5 slices of bacon, overlapping the slices, putting 2-3 toothpicks on the sides to hold bacon.

Heat the olive oil in a large cast iron pan or ovenproof skillet over medium high heat. Place the pork in the skillet and cook until bacon is browned, about 7-9 minutes. Turn over and put into the pre-heated oven. Roast pork until desired doneness: 140° internal temperature for medium, about 20-26 minutes, depending on thickness.

Transfer pork to a cutting board and let rest 10 minutes. Slice each tenderloin into 6-8 pieces and place on top of the heated lentils.

Serve with your favorite Papapietro Perry Pinot Noir!



The 2011 wines are generally lower in alcohol than past vintages, which will allow them to cellar age longer. We have tasted through the wines and they are all showing wonderful character and flavor. While you can drink them now, if you can control yourself they would benefit from a couple of years bottle aging, particularly the Pommard Clones Pinot.

TASTING NOTES

2011 PINOT NOIR, CHARLES VINEYARD

APPELLATION: ANDERSON VALLEY

CASES PRODUCED: 699

PRICE: \$56

This medium ruby-colored wine offers an enticing nose filled with floral and spice notes. The heady nose leads to a vibrant, well-structured palate driven by brambly, cherry flavors and minerality. Nicely balanced acidity and some soft tannins at the finish provide a refreshing, well-structured wine with depth that will continue to build over time. Drink now through 2021.

2011 PINOT POIR, CAMPBELL RANCH

APPELLATION: SONOMA COAST

CASES PRODUCED: 497

PRICE: \$56

This lovely garnet colored Pinot showcases true Sonoma Coast wine. Complex, brambly, wild-fruit focused nose, with an equally complex palate driven by a concentrated band of red-fruit and forest floor flavors. Savor the cherry, pomegranate and fresh earth with a suggestion of deeper blue-fruit flavors. This well-structured wine is delicious now, but be sure to lay down a few bottles or cases and enjoy how this wine will evolve. Drink now through 2021.

2011 PINOT NOIR, POMMARD CLONES

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 422

PRICE: \$72

Medium ruby in color. The nose provides plenty of toasty oak, baking spices and earth. Pure, layered and elegant, this medium-body clonal designate offers sweet black cherry blended with other sweet fruit and spice. Nicely balanced with bright acidity ending in long fine tannins that linger in the finish. Drink now through 2021.

2011 PINOT NOIR, PETERS VINEYARD
APPELLATION: RUSSIAN RIVER VALLEY
CASES PRODUCED: 676
PRICE: \$56

Another inviting, vibrant offering from the Peters Vineyard, this wine begins with a rich ruby color and a pretty nose. Enjoy an impressive grouping of white flowers, spicy toast and sweet red fruit aromas. Mouthwatering acidity delivers striking flavors in the wine, with Bing cherry and raspberry at the core. Drink now through 2021.

2011 PINOT NOIR, NUNES VINEYARD
APPELLATION: RUSSIAN RIVER VALLEY
CASES PRODUCED: 593
PRICE: \$56

Dark ruby in color, this broad, lush wine starts with a clean, sweet red-fruit nose. The cherry and toast aromas set up an impressive palate of black cherry, cola and blackberry flavors. Fruit-driven in the best sense of the word. Drink now through 2021.

2011 ZINFANDEL
APPELLATION: DRY CREEK VALLEY
CASES PRODUCED: 530
PRICE: \$42

This juicy, well-structured Zinfandel starts with a generous nose of ripe, spicy blue fruit. The palate delivers a lush mouthful of blackberry, blueberry, late cherry and cracked black pepper. Drink now through 2021.

DO WE MAKE CHARDONNAY, OR NOT?



Why yes, yes we do—who knew? Well apparently, not that many people. Our production is very low. So low, in fact, that unfortunately we can't include it in our club shipments.

After working closely with chefs while preparing menus for winemaker dinners, we realized something essential was missing from our portfolio...a white wine to pair with some lighter dishes. We didn't have to go far to find the perfect source for stellar Chardonnay. Randy Peters, who

for years has been supplying us with phenomenal Pinot Noir and Zinfandel, happened to have exceptional Chardonnay grapes just when we needed them. Our Pinots made from his vineyards include Peters Vineyard, Mukaida, 777 Clones and Pommard Clones, plus Pauline's Zinfandel. All these wines have a strong loyal following, and the tradition continues with our Peters Vineyard Chardonnay.

We make our Chardonnay the same way we make our Pinot and Zins—hands on with a lot of love and care. We pick the grapes at relatively low sugars to ensure bright flavors and refreshing acid balance. They go through 100% malolactic fermentation, during which we stir the lees for better mouthfeel. We age it in François Frères barrels, predominately new, for an added nutty toast layer of flavor. The result is a beautifully balanced, oaky Chardonnay.

2007 was our first Peters Chardonnay, and we made just a few barrels for special occasions, like our wild and wildly popular Chardonnay & Lobster dinners at the winery. Chardonnay & Lobster dinners are held twice per year—late June and early July—giving you two chances to make it to one or both of them. This year marks the fifth anniversary of our Chardonnay & Lobster feast. Watch your emails for details and to RSVP. They sell out quickly, so stay tuned...