



NEARLY PERFECT
FALL 2014

IN THIS SHIPMENT

- '12 Pinot Noir, Leras Family Vineyards, Russian River Valley
- '12 Pinot Noir, 777 Clones
- '12 Pinot Noir, Sonoma Coast
- '12 Zinfandel, Dry Creek Valley
- Surprise Library Wine – Gold Members Only



IS BIGGER ALWAYS BETTER? SOME TRUTHS ABOUT LARGE FORMATS

In the world of wine, there are only a few reasons one would be concerned about bottle size. To possibly improve the chances a wine would age longer, to control how much wine is consumed at a time, or to impress your friends. Taking the latter two out of the discussion, we are left with the age-old question of whether wines truly age better in larger format (magnums, double-magnums, etc.) bottles.

The answer is yes. Wine from big bottles lasts longer and tastes consistently better than when matured in normal size (750ml) bottles.

Until the eighteenth century, wine was drawn from the barrel in which it was aged. Every manor had a cellar with barrels, and servants drew off wine into pitchers for the table. Beginning in the eighteenth century, glassblowing introduced bottles and this allowed wine to be easily transported. Legend has it that the standard 750ml size was established by the size of one “blow” by the bottle maker.

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A SMILING FACE — CONNIE RONNIE



It was a win-win three years ago when Connie Ronnie started working with us. She has been such a great fit, we can hardly remember a time when she wasn't a part of the winery family. The Papapietros, the Perrys and the whole team feel like family to her and she is proud to call us home. She is always smiling, ready to answer any question our customers have and wants to make them feel welcome. 2014 is her fourth harvest season at the winery and she enjoys sharing all that she has learned about winemaking and Pinot Noir with all our guests that walk through the door.

Growing up in Lodi where there was an annual grape festival and harvest parade every fall, and all the schools were named after grape varieties, it was only natural for Connie to be drawn to work at a winery!

Connie has been married for 32 years to her husband [insert his name] that she meet at her first job in South Lake Tahoe. They had lived there for a few years when she decided to ask him to marry her—he said yes, of course! Raising her three boys has been her favorite job—besides working with us, of course! Her identical twin sister used to work for a winery in Lodi and it looked like so much fun that Connie set working at a winery as her own future goal. Once her boys were raised, and upon moving back to Sonoma County's Wine Country, Connie got her chance, lucky for us!

In her spare time, you will find Connie hanging out with her family and watching her granddaughter grow up—all while enjoying a glass of Papapietro Perry. Connie would love to welcome you on your next visit! She is a smiling face in our tasting room and also hosts our Pinot on the Patio wine and cheese tasting. Come by and say hello to Connie—and you will see why we love her and consider her part of our family, too!



C'MON SHARE THE LOVE!

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



SAVORY MUSHROOM BREAD PUDDING

While holiday meals can inspire hot debates about cooking techniques (among other things), it is generally agreed upon that when stuffing is done right, it can be the highlight of the meal. Some people call it stuffing, while others call it dressing, but either way, don't leave it off your holiday table!

It is in that spirit that we challenged Jim May to prepare a delicious holiday side dish that would be a perfect pairing with the 2012 Pinot Noirs in this shipment. Always up for a challenge, Jim created a traditional "stuffing" recipe and presented us with his masterpiece!

In the name of research, we sat down one afternoon for Thanksgiving in July—complete with a fresh turkey to try out Jim's creation. He nailed it on the first try! Jim's Savory Mushroom Bread Pudding is a perfect complement to any holiday dinner table. Try it and see for yourself.

Serves 6-8

- 3 T. olive oil
- 1 T. garlic, minced
- 1 c. leeks (about 1 medium, white part only), cleaned and chopped fine
- 1 T. fresh or 1 t. dried sage, chopped
- 2 t. fresh or 1 t. dried thyme, chopped
- 3 oz. prosciutto, sliced thin and cut into ½ x ½ inch pieces
- 1 ½ lbs. mixed (or button) mushrooms, stemmed and sliced ¼ in. thick
- 5 large eggs
- ½ c. whipping cream
- 3 c. whole milk
- ½ c. Parmesan cheese, grated
- ¼ t. ground nutmeg
- ½ t. salt, or to taste
- ½ t. black pepper, or to taste
- 6 c. 1 inch cubes of day-old French bread

Pre-heat oven 375°. Lightly butter or spray a 10 x 13 baking dish.

Heat oil in a large sauté pan over medium-high heat and add garlic and leeks. Sauté 1 minute, add mushrooms and cook, stirring 2-3 times until browned and soft (8-10 minutes). Remove from heat and add sage, thyme and prosciutto. Season with salt and pepper and mix together well. Let cool slightly.

In the meantime, combine eggs, cream, milk, ¼ c. of the cheese, nutmeg, salt and pepper in a large bowl and mix together. Add bread cubes and let stand 15-30 minutes stirring once. Stir in mushroom mixture and pour into the prepared baking dish. Sprinkle the top with remaining cheese. Bake about 50-60 minutes until lightly browned and set in the center. Serve warm with chicken, turkey or roast beef, and of course, Pinot Noir!



HOW TO MARRY WELL... WINE AND FOOD THAT IS!

Even novice drinkers know the old rule of “white with fish and red with beef” is quite simply outdated. The art of pairing wines with food is largely a matter of personal preference. If you like the combination of flavors, then it is a good pairing. Typically, wines that offer a light-to-medium body, lower tannin levels and less complexity are better suited to complement a broad array of flavors.

The big questions are...what wine or wines complement the variety of tastes, textures and aromas that uniquely present themselves on your dinner table? Should you choose one wine to carry you through appetizers to desserts—a tough request, but certainly doable. Or should you choose several wines to accent different components of the meal and cater to a variety of palate preferences?

The choice is entirely up to you, but here are some tips to get you started.

PAIR GREAT WITH GREAT, HUMBLE WITH HUMBLE

Foods and wines of the same “status” seem to partner best. Simple foods don’t require a big complex wine.

MATCH INTENSITIES

Delicate with delicate, robust with robust. A dish with bold, piquant and hot flavors needs a zinger of a wine like a spicy Gewürztraminer or a bold Petite Sirah.

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MIRROR A GIVEN FLAVOR

The light smokiness of barbecued meat calls out for a wine with a rich, smoky meatiness of its own, like a Syrah.

CREATE A CONTRAST

Instead of mirroring a flavor, it can be fun to go in the opposite direction. A luscious Framboise would challenge a dessert that contains chocolate and nuts.

OPT FOR FLEXIBILITY

Though Chardonnay is the most popular white varietal, Sauvignon Blanc and dry Riesling both have a cleansing acidity that makes them more versatile with food. In reds, opt for wines with light acidity, such as Pinot Noir or those with loads of fruit, such as Zinfandel or Rhone blends.

PAIRING TIPS FOR PINOT NOIR...OUR FAVORITE

Pinot Noir is the most flexible red wine in terms of matching with meat, poultry, vegetarian dishes and some seafood, such as salmon and ahi tuna. Foods with light aromatic spices will harmonize with fruitier Pinot Noirs. It is a delicate wine, so don't overwhelm it with dishes that are too powerful or assertive.

PAIRING TIPS FOR ZINFANDEL...OUR SECOND FAVORITE

Spicier meat dishes pair well with Zinfandel, but too much chili heat can combat the high alcohol in some Zins. Saltier dishes work better with Zin than other wines; its forward, sweet berry fruit is a nice contrast to the saltiness. Match Zin with weightier, medium-to-full bodied dishes, especially braised, grilled or smoked meats. And berry fruit-based sauces with Zin are a match made in heaven.

Finally, remember to also match your wine to the occasion, your companions, the season, the weather, the time of day or night, and your mood and tastes. The final word on food pairing is, drink what you like, and remember—wine is best served among great friends!

TASTING NOTES

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 1,243

PRICE: \$56

This beautiful ruby colored wine has bright aromas of cherry, strawberry and cola. With great structure, refreshing acidity and a complex blend of cherry, strawberry, cola and earth, this perennial favorite does not disappoint. Well-integrated oak provides a subtle, sweet toastiness that lasts through the long finish. Drink now through 2022.

2012 PINOT NOIR, 777 CLONES

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 621 CASES

PRICE: \$72

This ruby colored wine offers an effusive fruit-driven nose of cherry and raspberry with subtle toasty notes. Once on the palate, there is great structure and clean flavors of bing cherry, raspberry and strawberry. The long finish is supported by fine tannins and refreshing acidity. Drink now through 2022.

2012 PINOT NOIR, SONOMA COAST

APPELLATION: SONOMA COAST

CASES PRODUCED: 823 CASES

PRICE: \$56

This “true” Sonoma Coast wine is medium ruby in color with a captivating nose of floral and forest floor notes, with a subtle ocean influence. The fine tannins are well-structured with lively acidity. Cherry and cranberry notes dominate this amazing wine that will evolve over time and reward you for its time in the cellar. Drink now through 2022.

2012 ZINFANDEL, DRY CREEK VALLEY

APPELLATION: DRY CREEK VALLEY

CASES PRODUCED: 625 CASES

PRICE: \$43

Rich dark garnet in color, this big spicy brambly Zinfandel is consistent from year to year. Toasty oak notes complement blackberry fruit along with hints of blueberry, spices and cracked black pepper flavors. The long spice-driven finish is infused with lingering ripe berry and underlying traces of tobacco. This Zin is a perennial favorite. Drink now through 2022.

IS BIGGER ALWAYS BETTER? *Continued...*

The traditional 750-milliliter glass bottle makes up about 95% of all wines sold, and this has been the size of choice for well over a century. Larger bottles have been said to “age better,” but this assumes the wine is worth aging in the first place. One cannot make a mediocre or bad wine better simply by having it cellared in a larger bottle—it stays mediocre or bad.

The real value of a magnum (or larger bottle) is that the wine in it will mature slower than the wine in smaller bottles. This is because the space between the cork and the wine in a magnum is about the same size as that of a regular bottle, so the volume of wine-to-oxygen ratio is much less in a larger bottle; therefore, it ages slower. Double the wine with the same amount of space, hence less oxidation as it ages. Larger bottles seem to maintain the overall consistency of the wine, allowing the flavors to fully develop, intermingle and become more harmonious.

We think it is a great idea is to buy the same wine in different formats. It's an excellent learning experience to open a magnum and a 750ml bottle from the same vintage and vineyard. Invite some friends so you have some help and taste each wine blind. See if you can pick up the subtleties and differences. Have fun and learn more about how bottle sizes affect the aging of a wine.

How long can you hold a magnum compared to the standard 750ml bottle? Unfortunately, there is not a scientific answer. A magnum will not necessarily live twice as long as a 750ml. We think that you can age a magnum for at least 4-5 years longer than a 750ml, and a double magnum (3L) will age even a couple of years longer than that.

At Papapietro Perry, we bottle magnums of all of our Pinot Noirs, and we also bottle a very limited amount of the double magnums (3L). All our Pinot Noir magnums are available online. Our 3L bottles are hand etched and painted and make a stunning gift, for either yourself or someone special. Due to the very small amount produced each year—as few as four–3L bottles per vineyard—these are available only by calling or emailing us. For an added special touch, request Ben & Bruce to sign the bottle!

For those into show and glitz, it is kind of exciting to share the anticipation and pleasures of opening a big bottle; if nothing else, it is more wine to share with your friends and...isn't wine best among friends?