



FRANÇOIS FRERES
TONNELLERIE
STROMAN CÔTE D'OR
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NEARLY PERFECT
SPRING 2014

FRANÇOIS FRERES
TONNELLERIE
STROMAN

SAIL AWAY WITH US WHILE SIPPING PINOT NOIR... JOIN US ON A RHONE RIVER CRUISE!

Join us as we sail along France's scenic Saône and Rhône Rivers on one of Viking's newest ships—the Buri. Relax and enjoy while cruising past some of the most beautiful vistas the French countryside has to offer.

We depart on June 14, 2015 from Avignon and dock eight days later in Chalon-sur-Saône. During our journey, we will explore the famed region of Burgundy and the colorful fields of Provence. Visiting Gallo-Roman ruins in both Vienne and Arles, we'll walk the cobbled streets of Arles and see how it inspired Vincent van Gogh. We will visit the historic Papal Palace in Avignon, city of the Popes. Sample exquisite French cheeses and learn how to make your own fondant au chocolat.

The cruise includes a Welcome Cocktail Reception & Dinner and Captain's Farewell Dinner, plus six guided tours, complimentary wine, beer and soft drinks, and all onboard meals! And of course, there is wine, wine and more wine. Learn about the region's time-honored winemaking traditions, sample fine Burgundian wines, and experience the world-famous regional cuisine in Lyon. This is another not-to-be-missed adventure! *C'est magnifique!*

Visit our website for more information.



COMING YOUR WAY

- '12 Pinot Noir, Peters Vineyard, Russian River Valley
- '12 Pinot Noir, Pommard Clones, Russian River Valley
- '12 Pinot Noir, Campbell Ranch, Sonoma Coast
- '12 Pinot Noir, Charles Vineyard, Anderson Valley

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A SMILING FACE TO GREET YOU... MEET SHELLEY WITTEN

than

Shelley Photo

It is hard to find a more joyful, happy person behind a tasting room bar ~~then~~ our very own Shelley Witten. Shelley joined Papapietro Perry three years ago and has infused our tasting room with her wonderful ability to make every visitor feel like they have just made a new friend. Our visitors enjoy her easygoing personality, upbeat energy and kind spirit, not to mention her extensive wine knowledge!

Born in Redlands, California, Shelley moved with her parents to Las Vegas when she was two years old. Her first job was with Scenic Airways doing outreach, ticketing and acting

as a tour guide for Grand Canyon excursions. Her time with the airlines allowed her to travel around the world, and this experience she says, “literally opened my eyes to appreciate how diverse our world is.” Mostly, though, she says, “It’s the people I’ve met along the way who have enriched my life.” She loves meeting people in the tasting room, where she continues her journey without getting on an airplane.

Shelley and Sam have been married almost 34 years, and as fate would have it, they met on a plane while he was on vacation. When people ask how they met, she usually says, “It was a match made in heaven.” When Shelley is not pouring her favorite Papapietro Perry wines, you can find her outside running or hiking, or indoors cooking, enjoying a glass of wine or deep into one of her many house projects.

Come by and say hello to Shelley—she’d love to spend some time with you. Whether you come in for a classic tasting, or sit down and enjoy cheese and wine with our new Pinot on the Patio tasting experience, one thing is for sure—you’ll see why we love her and what a joy she is to be around!



C’MON SHARE THE LOVE!

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



SPRINGTIME PERFECTION WITH A SIDE OF PINOT

Simmer your way to a fusion of flavor with another creation from our very own Jim May. You are sure to love it because it's so simple and delicious. Don't forget what W.C. Fields said, "I cook with wine; sometimes I even add it to the food." Surely he was talking about our Pinot Noir!

LAMB WITH SPICY MINT RASPBERRY GLAZE

Serves 6

Glaze (approximately 1 cup)

- ½ Jalapeno pepper, seeded and coarsely chopped
- 4 T. lime juice
- ¾ c. chopped fresh mint leaves
- 2 cloves garlic, peeled & minced
- 3 T. white sugar
- 2 T. soy sauce
- ¾ c. fresh raspberries
- ¼ c. Papapietro Perry Pinot Noir (your choice)
- 2 t. salt
- 1 t. black pepper

Put all ingredients into processor and process till smooth. Put into a covered container refrigerate, and let sit for at least ½ hour or overnight.

- 2 Racks of lamb, or
- 12 lamb chops, or
- 1 leg of lamb

Pick your favorite cut of lamb. Season the lamb with salt and pepper, brown, and then cook on the grill or in oven to desired temperature (medium rare is our recommendation—registering 125° on the meat thermometer). About 10 minutes before reaching that temperature, stir prepared sauce and brush over the meat; return to oven or grill.

Remove the meat when done and brush with remaining sauce just before serving, or serve on the side as a dipping sauce. Sauce can be used for up to three days, and is just as fantastic on pork or poultry! We paired this with all the Pinots in the Spring Shipment and could not agree on a favorite. What will be your favorite pairing?

AND NOW...SOME FUN!

2014

April 5	Wine Club Appreciation Party
April 26 – 27	Passport Weekend
May 3	Riedel Wine Glass Seminar
June 21	Chardonnay & Lobster Dinner
July 13	SF Giants vs Arizona Diamondbacks Baseball Game
July 26	Chardonnay & Lobster Dinner

2015

June 14 – 21	WE ARE DOING IT AGAIN! – Join us on our Rhone River Cruise
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SAYING FAREWELL TO TOM MUKAIDA

Sadly, Papapietro Perry Winery has lost one of its treasured winegrowers. Tom Mukaida, the 94-year-old owner of Peters Vineyard in Sebastopol, passed away peacefully December 29. Tom, the namesake of our very special Mukaida Pinot Noir, was an impressive man who led an impressive life.



Born in Maui in 1919 of Japanese parents, Tom came to Sonoma County as an infant. During World War II, he spent more than three years in Colorado at Camp Amache, an internment camp also known as The Granada War Relocation Center. The camp held more than 7,000 Japanese Americans who had been forcibly moved from the West Coast.

Continued on back...

LOOKING BEYOND THE HYPE – THE TRUTH ABOUT THE 2012 VINTAGE

There is nothing like releasing the first few wines from a new vintage to see if all the worry was necessary. After two difficult vintages, 2012 provided plenty of gorgeous grapes to produce outstanding wines. The weather in most of Northern California was exactly what winemakers ask for every year—cool, foggy mornings with warm temperatures in the 90°s in the afternoon, then quickly cooling down in the evening. The season was without heat waves or heavy rain. *Wine Spectator* claimed the harvest in Sonoma County “looks excellent across the board, particularly Pinot Noir.” One Sonoma County winemaker called it a Goldilocks year—not too dry or too wet; not too hot or too cold—just right.

Winemakers across the state are doing their happy dances, describing the vintage as “excellent,” “outstanding” and “ideal.” Mother Nature always has the final word, and she showed us lots of love this time around! Our biggest issue was space due to the bountiful harvest, but we squeezed **in** all in. High yields **it** can sometimes mean thin or watery wines; however, in 2012, this was certainly not the case! The fruit came in **with** excellent color and concentration, which translates into full flavors—that’s **the** reason why so many people love California wines! Our Pinot Noir and Zinfandel fruit have exceptional color, flavor and quality, and our Chardonnay is showing beautiful flavors.

Our winemaking team had a lot of fun making these exceptional wines for you to enjoy. You had a sneak peak of the 2012 wines in the Fall Shipment, and with the wines in this shipment, we think you will agree it is a stellar vintage that will leave you wanting more!

TASTING NOTES

2012 PINOT NOIR, PETERS VINEYARD

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 1,066

PRICE: \$56

This perennial favorite has a deep garnet color and a nose of subtle toast layered with vanilla, spice, and dark cherry notes. On the palate you'll find a juicy, concentrated balance of dark sweet cherry and cola flavors. True to Peters' history, this wine is lush and rich, with a long finish.

2012 PINOT NOIR, POMMARD CLONES

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 625 CASES

PRICE: \$72

Ruby in color, this wine opens with a complex floral nose driven by red fruit and evolves into earth, vanilla and spice oak notes. The nose alone is almost enough! Once on the palate the aromas transform into a medium-bodied wine with an exceptionally elegant, complex mouthfeel with fine tannins and acidity.

2012 PINOT NOIR, CAMPBELL RANCH

APPELLATION: SONOMA COAST

CASES PRODUCED: 823 CASES

PRICE: \$56

This "true" Sonoma Coast wine is medium ruby 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.

2012 PINOT NOIR, CHARLES VINEYARD

APPELLATION: ANDERSON VALLEY

CASES PRODUCED: 996 CASES

PRICE: \$56

Once on the palate, this dark ruby wine fulfills the promise of its beauty in the glass. The clean nose shows notes of brambly, sweet raspberry. Impressively balanced and complex wild raspberry and mineral flavors reveal the quintessential Anderson Valley terroir. Vibrant acid is complemented by fine tannins from mid-palate to the long, toasty finish.

SAYING FAREWELL TO TOM MUKAIDA

Continued from inside...

After the war, Tom returned to apple farming, something he first learned at the age of 14 at his uncle's ranch. By the late 1950s, he was able to buy his first ranch. Farming, and his respect and love for the land, brought him true fulfillment, which showed in everything he grew.

Initially, Tom grew apples, and later, award-winning Pinot Noir and Chardonnay grapes on his ranch outside Sebastopol. A hard-working farmer, he never retired, even taking part in last fall's grape harvest and walking the vineyards just days before he passed. His family said he didn't see it as a job. "He didn't go to work each day. He just went to the ranch," said his son-in-law, Randy Peters, who farmed with Tom.

Eventually Tom acquired two properties totaling 38 acres. To pay for the land he loved, he took a job at a local apple cannery. "He ran the ranch during the day and worked the swing shift from 4 to midnight," Peters said.

In 1984, Tom became one of the first farmers to introduce grapes in the Sebastopol area. For the next 15 years, he and his son-in-law removed a few acres of apples each year and replanted the ground with grapes. By 1999, the conversion from orchards to vineyards was complete.

The memory of this humble, capable man will endure in our thoughts and in our wine forever.

A truly special wine, our Mukaida Vineyard Pinot Noir is always the "best of the best" from Peters Vineyard. The finest grapes are chosen. We do whole-berry fermentation and then age the wine for 11 months in primarily new Francois Frères French oak. We have found that the 2012 vintage has captured the beauty and distinctive character of Pinot Noir and the Mukaida Vineyard terroir. This wine is typically released in late summer and it is offered on an allocation basis exclusively to our wine club members. For more information on acquiring this wine, please contact Kristen at the winery or via email to Kristen@Papapietro-Perry.com.

