



FRANCOIS FRERES  
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STROMAN COTE D'OR  
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NEARLY PERFECT  
FALL 2015

FRANCOIS FRERES  
TONNELLERIE  
STROMAN

# SPRING 2015 RELEASE

'13 Pinot Noir, Russian River Valley, Leras Family Vineyard

'13 Pinot Noir, Russian River Valley, 777 Clones

'13 Pinot Noir, Sonoma Coast

'13 Pinot Noir, Russian River Valley, Nunes Vineyard

'13 Zinfandel, Dry Creek Valley



## UPCOMING EVENTS

November 7 & 8	A Wine & Food Affair
November 14	Wine Club Appreciation Party
January 16 & 17	Winter WINEland
March 5 & 6	Barrel Tasting Weekend
March 12 & 13	Barrel Tasting Weekend



### C'MON SHARE THE LOVE!

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

Papapietro Perry Winery  
4791 Dry Creek Road · Healdsburg, CA 95448 · 707-433-0422  
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## INTRODUCING...MARK RIGBY



If you have happened by our tasting room on a weekend day, chances are you have met Mark Rigby! He is our longest standing tasting room member and with his boisterous laugh, high energy and wealth of knowledge, Mark is a 'slam dunk' for our family.

Mark was born and raised in Northern California and has been coaching basketball since he was 12 years old. For the last 19 years, he has been the Head Coach of the Sonoma State University's

Women's Basketball Team. Years ago, while coaching high school basketball, Mark became great friends with a successful Dry Creek Valley winemaker and owner. Since the winemaker's daughters played basketball for him, Mark started to volunteer in their tasting room and at harvest. Eventually, he started going to winery events where he fell in love with the entire winemaking process, from the vineyard to the bottle.

Wanting to spend more time involved in the wine business, a tasting room position seemed like a great idea...and what better place to work than where his favorite wine was being made, Papapietro Perry. Mark credits Ben & Dave for his winemaking education and loves to exchange suggestions about food pairings, restaurant suggestions and food preparations with staff and guests alike. Having Mark as part of the Papapietro Perry team has been 'nothing but net!'

Mark's favorite things about the tasting room—aside from the great wine and people—are the environment and energy. He truly enjoys sharing the Papapietro Perry story and wines with visitors. It is very different from the pressures of coaching and the look on people's faces that know him from coaching, and then see him in the tasting room...PRICELESS!!

It would be a 'flagrant foul' to not say hi to Mark on your next visit, he is always ready to pour something special, amuse you with a story or three, or share what his favorite Papapietro Perry Pinot is at the moment! So, 'get off the bench' and plan your next visit soon!



## SLOW ROASTED SALMON WITH BALSAMIC MISO GLAZE

Few foods pack a bigger nutritional punch than salmon—it's rich in protein, heart-helping omega-3 fatty acids and vitamin D. Get a healthy dose of all three of these from this salmon dish that earned top marks from the whole tasting room staff!

- 1/3 c. white miso
- 1 T. soy sauce
- 1 T. Pinot Noir
- 2 T. mirin\*
- 2 T. balsamic vinegar
- 2 lb. salmon

Mix first 5 ingredients in a bowl until smooth, adding more Pinot Noir if necessary to make it smooth and slightly thick.



Remove any bones and skin from the salmon. Cut the salmon into 6 uniform pieces, about 5 ounces each. Put into a large zip lock bag and pour marinade over, making sure to coat all pieces. Refrigerate for about 60 minutes. Turn bag over and let marinate for another 60 minutes, up to 4 hours.

Pre-heat oven to 275°. Spray a baking tray with oil and place the salmon flesh side up, coat with more of the marinade. For salmon pieces that are about 1-inch thick, bake for 18-20 minutes. More time for thicker cuts and less time for thinner cuts. When done, it should flake apart but be very moist and tender.

Chef Jim May served this with wild rice, sautéed vegetables and our 2013 Sonoma Coast Pinot Noir.

*\*Mirin is an essential condiment used in Japanese cuisine. It is a type of rice wine similar to sake, but with a lower alcohol content and higher sugar content.*



## WINE 101 - DOES TEMPERATURE MATTER?

Basic wine protocol states that you serve white wines chilled and red wines at room temperature. Does it really matter? Of course! But that rule needs a bit of updating. The temperature at which a wine is served is important. The goal of serving wine at the correct temperature is to release the best possible aromatics in the glass without ruining the taste. Too hot and the wine's alcohol will be overly emphasized, leaving it dull, flat and flabby. Too cold and the aromas and flavors will be muted and, for reds, the tannins may seem overly harsh and astringent.

The old adage of serving white wines chilled and red wines at room temperature is a useful starting point, although not nearly detailed enough.



Our senses of taste and smell involve chemical reactions and, as with all chemical reactions, colder means slower. This means fewer aromas for both whites and reds. When red wines are served too warm they tend to taste unbalanced with an alcohol edge and white wines taste especially flat and dull when sipped overly warm. Yet, the “goldilocks effect” kicks in when wines are served too cold. Too chilly and the inherent flavors and aromas are suppressed.

Don't serve your whites too cold – aim for about 52°F. Keep in mind that your fridge is generally a bit too cold for whites, as are ice buckets. It is best

to take your white wine out of the fridge for about 15-20 minutes before serving to enable the temperature of the bottle to warm up a little. If the wine is too cold, hold the bowl of the glass in your hands to warm it up, or just wait a while – if you can.

In that same vein, don't serve your reds too warm. The younger, more lighter-bodied, and simply structured the wine, the more easily it's overpowered by the alcohol at warmer temperatures, and therefore these can be served at even

*Continued...*

cooler temperatures. Mark Davidson, a wine educator who trains sommeliers in Vancouver, recommends for the bottles that are not stored in a wine cellar, putting them in the fridge for 10–15 minutes before serving.

In very simple terms, red wines should be served at cooler room temperatures (think Old World Bordeaux wine caves in the 55°F range) and white wines are best served chilled around 52°. Just to recap, the optimal serving temperature for red wines is between **50°F-68°F degrees**, and white wines probably between **49°F-55°F degrees**. Keep in mind that a wine served cool will warm up in the glass, while a wine served warm will only get warmer. And don't forget, for summer, our Pinot Noir is delicious slightly chilled. It's always better to start out a little lower than the target temperature. Sit back, and keep sipping and smelling as the aromatics and flavor unfold as the wine gets a bit warmer.

## TASTING NOTES

**2013 PINOT NOIR, LERAS FAMILY**

**APPELLATION: RUSSIAN RIVER VALLEY**

**CASES PRODUCED: 1,272**

**PRICE: \$58**

Rich dark ruby shines in the glass while aromas of red fruit, earth, mushroom, herb and bramble abound. Quintessential Russian River Valley Pinot flavors of earthy cola mingled with sweet raspberry and cherry that flow into a long spicy finish. A well integrated and balanced wine with mouthwatering acidity. The classic Leras Pinot that we have come to know and love.

**2013 PINOT NOIR, 777 CLONES**

**APPELLATION: RUSSIAN RIVER VALLEY**

**CASES PRODUCED: 587**

**PRICE: \$74**

Ruby red in color with a highly aromatic nose of spice and high-toned red fruit—tart cherry and raspberry. On the palate, deep flavors of raspberry, cola and toast, concentrated together in a classic clonal-designate way. This wine shows the great acid profile of a refined Pinot that will age beautifully. If you can wait, lay it down for a few years and you will be well rewarded.

### **2013 PINOT NOIR, SONOMA COAST**

**APPELLATION: SONOMA COAST**

**CASES PRODUCED: 671**

**PRICE: \$53**

Beautiful garnet in color with a fresh inviting red fruit nose. Flavors of bright cherry, raspberry and pomegranate with integrated baking spice frame the wine. This light-bodied Pinot has balanced acidity and flavors, making it easy to enjoy its refreshing and enticing qualities. A long finish nicely rounds it out.

### **2013 PINOT NOIR, NUNES VINEYARD**

**APPELLATION: RUSSIAN RIVER VALLEY**

**CASES PRODUCED: 647**

**PRICE: \$58**

This ruby red wine beckons the senses with an earthy, spicy cherry nose. On the palate, deeper red fruit fuses with herb and earth notes. This firmly structured wine, with dense tannin and acidity, will benefit from additional bottle aging. Delicious now with food, particularly robust fare like lamb and steak entrées.

### **2013 ZINFANDEL, DRY CREEK VALLEY**

**APPELLATION: DRY CREEK VALLEY**

**CASES PRODUCED: 619**

**PRICE: \$42**

Deep ruby in color, with a concentrated nose of ripe cherry, raspberry and hints of blueberry. On the palate, raspberry and cherry are complemented by bright blueberry notes. This wine has a nice acid balance, velvety texture and good structure with softening tannins. Once again, a great Zinfandel for Pinot lovers!

*When to drink? We enjoy our wines the most between 3 and 7 years from vintage date. For those of you that prefer younger or older wines, you will find that our wines offer much to enjoy outside of that range. Our advice is to let your palate be your guide. Enjoy!*



## WATER OR WINE? THE DROUGHT'S IMPACT



The question on everyone's mind is, "How is the drought affecting the vineyards?" Someday, when California's persistent drought is finally over, you may lift a glass to its memory, toasting the extraordinary vintages it made possible.

The long drought in California is, of course, bad news for most in the agriculture business — but winemakers are seeing some real benefits. The warm days, cool nights and dry weather have produced

grapes of taste and quality that many vintners say they haven't seen since the last drought in 2007-2009, and perhaps even better.

That sentiment is echoed all over Sonoma and Napa counties, which produce much of America's high-end wines. There are a number of perks to the dryer weather; reduced water forces the grapevines to produce smaller berries, which result in grapes that are more intense. You don't get as many grapes, but the ones you do get have more concentrated fruit. Another bonus is that grapes ripen faster under the endless sun, which allows us to harvest early and avoid the problems of autumn storms. Rain can cause mildew and mold on the grape clusters — two things we don't want.

The persistent lack of moisture has forced vines to reach down deep for water. But that doesn't mean winemakers want the drought much longer. Detrimental effects are starting to accumulate, such as groundwater supplies going dry and a buildup of salt in the soil that can damage grapevines. If Dry Creek Valley does not see late winter or spring rains, the size of future crops could diminish. Water amount is a key factor in yield quantities. If you use 80 percent less water than last year, you could see 80 percent of the crop.

Vineyards can go through several years of drought, but usually the third and fourth year, yield will be lighter. Everyone in Wine Country hopes for a normal year of rain to get out of the drought cycle, though too much rain can be as bad as too little rain. Oh, the life of a farmer!

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