



PAPAPIETRO
PERRY

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FRANCOIS FRERES
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NEARLY PERFECT
SPRING 2015

FRANCOIS FRERES
TONNELLERIE
STROMAN

SPRING 2015 RELEASE

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



2013 HARVEST

As you savor the wines in this shipment, here is a quick recap of the growing season that produced these superb Pinots. Mother Nature smiled upon the California wine harvest again in 2013 with a bountiful crop of amazing quality. We are not alone in describing this year's vintage as "excellent," "outstanding" and "ideal."



The 2013 growing season for Sonoma County chardonnay and pinot noir offered varying degrees of wonderful. There was a certain synchronicity to how the fruit developed. Every time it looked like there might be a challenge, Mother Nature

Continued on back...

Papapietro Perry Winery
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IT REALLY IS ALL IN THE FAMILY – INTRODUCING NANCY



Nancy Juarez may be our newest addition to the Tasting Room, but she has the longest history of tasting the Papapietro Perry wines. Being the younger sister of Renae Perry, she has been sipping the wines since the early days in San Francisco when we made our wines in Ben & Bruce's garage.

Born in Peekskill, New York, she moved to California with her parents when she was a teenager. She is a Doctor of Chiropractic Medicine and had a private practice for many years. Married for 33 years, Nancy and her husband Epifanio previously lived in Palo Alto where they raised four children. They always enjoyed taking weekend trips

to visit Renae and Bruce and stock up on Papapietro Perry wine! They love to cook together for family and friends, throw amazing parties and share a passion for golf. Nancy even got her first "Hole in One" last fall—a very exciting day!

With their children grown and off to college, and looking for a slower pace and a chance to be closer to family, Nancy and Epifanio moved to Healdsburg almost two years ago and love the Wine Country lifestyle—great friends, plenty of golf, cooking gourmet meals, playing with Sadie, their golden retriever, and yes...drinking lots of Papapietro Perry!

A little over a year ago, when 'almost' everyone planned their vacation at the exact same time, we asked Nancy to fill in and the rest is history! She is such a natural fit and has been here ever since. We could not be happier! Come on in and have a chat with Nancy. She has a great sense of humor, a fantastic laugh and the added bonus of sharing stories of growing up with Renae. After a few sips you'll feel like family, too!



C'MON SHARE THE LOVE!

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



PORK CHOPS WITH GINGER, PEARS AND CRANBERRIES

When it comes to weeknight *dinner* ideas, sometimes *quick* and *easy* is the way to go. We asked Jim May for a new creation—one we could make in 20 minutes or less! In typical Jimmy May style, he came up with a few suggestions, and all were delicious! Pork chops with fresh ginger, pears and dried cranberries was the obvious winner. And, it pairs beautifully with our 2013 Campbell Ranch Pinot Noir—yummy!!

2 T. olive oil
4 ½ inch thick pork chops
1 T. rubbed sage
salt and pepper
all-purpose flour
1 T. butter
2 pears, peeled, cored and sliced thin
1/3 c. Pinot Noir
2 T. sugar
1 T. fresh ginger, peeled and minced fine
1/3 c. dried cranberries



Heat oil in a large skillet over medium heat. Season the pork with sage, salt and pepper. Lightly coat pork chops with flour and add to hot skillet. Sauté until brown, about 3 minutes per side. Transfer to a plate and keep warm.

Add butter to skillet and sauté pears over medium heat for 2 minutes. Stir remaining ingredients and boil until pears are tender and syrup is thick, about 5 minutes. Return pork chops to pan with any juices and simmer until cooked through, about 1 minute. Season to taste with salt and pepper. Plate the pork chop, spoon sauce over and serve with couscous or polenta...and Pinot Noir of course!



AND NOW...SOME FUN!

April 18	Sensory Wine Experience
April 25 & 26	Passport to Dry Creek Valley
May 2	Sensory Wine Experience
May 9	Wine Club Appreciation Party
June 14 – 21	Rhone River Cruise – Viking Cruise from Avignon to Chalon Sur Saône
July 18	Chardonnay & Lobster Dinner
Aug 1	Chardonnay & Lobster Dinner

SENSORY WINE EXPERIENCE

Did you know that taste is almost entirely guided by your sense of smell? Have you ever wondered how the experts can detect aromas of black cherries, nutmeg or earthiness in a wine's bouquet?

Whether you are a beginner or a seasoned connoisseur, our new Sensory Wine Experience is a fun and educational way to fine-tune your approach to tasting wine. This in-depth sensory seminar will help you learn how aromas such as grapefruit, currants, chocolate and smoke can be perceived in wine and what these flavors can tell you about the wine's origin and quality. Using Sight, Nose and Palate in the tradition of the Court of Master Sommeliers, learn to personalize your tasting experience using a professional methodology.

Hosted by certified sommelier and wine educator, Nancy Gaeden, you will be guided through a blind tasting of six wines and shown how to experience wine fully through your senses. Nancy deeply believes that with some simple guidance, everyone has the ability to appreciate wine, and that this skill is not limited to a select few.

Continued...



Enjoy wine in a way that you never have before! Evaluating, or judging a wine is a fundamental part of 'wine lore'. Everyone does it, and at its simplest level the question asked is "Do I like this?" and then "Why?" Join us to answer these

questions and build your wine tasting confidence!! The Sensory Wine Experience is being offered on both Saturday April 18th and Saturday May 2nd beginning at 10:30am. Seating is very limited and reservations are required.

This tasting is \$95 for wine club members and \$115 for non-wine club members, lasts approximately 2 hours and is limited to 10 people. Future dates may be offered, or if you would like to reserve this experience for your own group of 10 on a different date, please call Kristen or email her at Kristen@papapietro-perry.com for more details.

TASTING NOTES

2013 PINOT NOIR, PETERS VINEYARD
APPELLATION: RUSSIAN RIVER VALLEY
CASES PRODUCED: 1,021
PRICE: \$56

Gorgeous garnet is the color of this aromatic wine full of fresh cherry and spice. The palate delivers cherry, cherry and more cherry, with secondary notes of cola and white flowers framed by creamy toasty oak notes. A lush mouthfeel with inviting acid integrates seamlessly to create the classic Peters Vineyard Pinot. So drinkable, so delicious. Drink now through 2023.

2013 PINOT NOIR, POMMARD CLONES
APPELLATION: RUSSIAN RIVER VALLEY
CASES PRODUCED: 647
PRICE: \$72

Elegant ruby hues complement the delicate nose of sweet, creamy toasted oak. The first sip reveals strawberry and cherry flavors with underlying purple fruit notes eager to show themselves. With a great mouthfeel, this very well structured medium-bodied wine offers clean acid and a lush overall balance. This wine will benefit from a little more time in the bottle, so be patient if you can! Drink now through 2023.

2013 PINOT NOIR, CHARLES VINEYARD

APPELLATION: ANDERSON VALLEY

CASES PRODUCED: 647

PRICE: \$56

Starting with a bright ruby color, the nose slowly opens to deep spice, light perfume notes and dark red berry. On the palate, toasted oak takes the lead followed by dark red berry and minerality. This beautiful wine has a chewy density to it without being heavy. Persistent tannins and vibrant acid hang out together and greet you equally. You'll be rewarded for letting this wine age a bit longer. Drink now through 2023.

2013 PINOT NOIR, CAMPBELL RANCH

APPELLATION: SONOMA COAST

CASES PRODUCED: 671

PRICE: \$56

This wine looks like liquid rubies in a glass, and beckons with aromas of sweet toast and spice vanilla notes. When you sip, you will discover sweet cherry red fruit mixed with earthiness and fresh green herbs. The influence of the coast sweeps through the wine like the ocean fog does in the vineyard, bringing in a rich mouthfeel and velvety, satisfying ripe finish. Drink now through 2023.

2013 PINOT NOIR, RUSSIAN RIVER VALLEY

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 1,144

PRICE: \$51

Bright ruby in color, with a complex nose of sweet red fruit and fresh herb. On the palate, clean raspberry and strawberry flavors with a hint of tea abound. Bright acid lifts the wine nicely to result in a medium weight mouthfeel with compelling body. This is a very drinkable wine that lends itself to food pairing and relaxed sipping alike. Drink now through 2023.

2013 HARVEST *Continued...*

delivered just the right weather to turn the potential issue into a positive. For both reds and whites, the wines are bright and energetic. There is plenty of depth with detailed aromatics, clearly delineated vineyard character and lots of complexity. We are incredibly happy (close to ecstatic!) with what the vintage delivered.

Early on, the season was marked by sparse winter rains and a warm, dry spring which triggered an uncommonly early bud break. The sunny conditions resulted in healthy canopy and created ideal conditions for flowering and fruit set. Fortunately, the vines shrugged off yet another year of drought. There were very few frost nights in the spring and despite some of the lowest rainfalls in years during the spring and summer, temperatures were consistently in the optimal zone for vine and berry development. The result: notably healthy vines as fruit ripened through veraison.

All of this—combined with uniform growing days and no major heat spikes—is exactly what we want to see leading up to harvest time. Across the board, the fruit showed great balance of acidity and sugar, good color and tannin structure and optimal flavor development. Overall the quality has really been special this year; the fruit is ripe and concentrated. The Pinot Noir has amazing fruit intensity, with classic varietal tones of strawberry, raspberry and spices. Chardonnay has wonderful concentration and a compelling mélange of fruit flavors from peaches to apples and lemon.

Yields were almost as high as last year and the quality is great! We know you will enjoy this vintage as much as we enjoyed making it! Salute!



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