



PAPAPIETRO
PERRY

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NEARLY PERFECT
FALL 2016

FRANCOIS FRERES
TONNELLERIE
STROMAN

FALL 2016 RELEASE

'14 Pinot Noir, Russian River Valley

'14 Pinot Noir, Leras Family, Russian River Valley

'14 Pinot Noir, Campbell Ranch, Sonoma Coast

'14 Pinot Noir, 777 Clones, Russian River Valley

'14 Zinfandel, Dry Creek Valley

'12 Pinot Noir, Russian River Valley ***special library selection***



UPCOMING EVENTS

Mark your calendars for these fun events. For more information, please visit our website at www.papapietro-perry.com/events.

2016

November 5 & 6 A Wine & Food Affair

November 12 Fall Wine Club Party

2017

January 14 & 15 Winter WINEland

March 4 & 5 Barrel Weekend

March 11 & 12 Barrel Weekend

April 2017 Oceana Cruise—Australia & New Zealand—Come cruise with us!

Details at foodandwinetrails.com/papapietro_perry2017.com

Papapietro Perry Winery
4791 Dry Creek Road · Healdsburg, CA 95448 · 707-433-0422
www.papapietro-perry.com · wineclub@papapietro-perry.com

OUR CELLAR CREW

Behind each vintage we produce there is a small, dedicated group of people who work tirelessly to create wine worthy of the Papapietro Perry name. They're the ones who are up in the early morning hours to welcome the arriving grapes, who sort every grape, clean every tank, stay for punch down around the clock and who are committed to crafting the perfect Pinot Noir. Introducing this year's cellar crew...



Our cellar crew (L to R) – Benjamin Doreilh, Ben Papapietro, Dave Low, Lucindo Mendez, Tyson Freeman

Ben Papapietro, Winemaker – A complex man with simple pleasures, high standards and soulful values. Wine has always been a part of his life. Of Italian descent, Ben grew up with wine served at every family meal and gathering. He began his winemaking path in his San Francisco garage more than 35 years ago, and continues on this path today, bringing us delicious and award-winning Pinot Noirs!

Dave Low, Assistant Winemaker – Dave, a Kansas native, got hooked on wine while attending the University of California at Berkeley. After a short stint as a computer programmer, Dave had a change of heart and careers. With us for over 13 years, Dave tirelessly works with Ben to produce our amazing wines.

Continued on back...



LAMB SHANKS BRAISED IN PINOT NOIR WITH FENNEL RISOTTO

When asked what was going to be on his holiday table this year, Jim May with no hesitation offered up his prized Lamb Shank recipe. The rich sauce with the hint of orange is a perfect pairing with our 2014 Campbell Ranch Pinot Noir. Echoing W.C. Fields, Jim agrees “I cook with wine, sometimes I even add it to the food.” Well Jim, we couldn’t agree more!

6 lamb shanks
Flour, enough to coat the meat
Olive oil
6 carrots, peeled & in 1” slices
2 onions, chopped coarse
2-3 T. garlic, minced
1-14 oz. can tomato paste
1½ c. Pinot Noir
1½ c. beef stock
1 orange, zested and juiced
1 T. fresh thyme (1 T. dried)
2 bay leaves
2 t. salt
1 t. black pepper
½ c. fresh basil leaves, chopped



Season flour with salt and pepper. Coat lamb shanks with flour, brown in olive oil heated in large pan. Remove to a casserole and while pan is still hot, add more oil (if needed), carrots, onions and garlic. Cook for 2 minutes, add tomatoes, tomato paste, wine and stock. Scrape up any bits on the bottom of the pan. Stir in orange juice and zest, thyme, bay leaves, salt and pepper. Simmer 3-5 minutes. Transfer mixture to casserole with lamb shanks.

Cover and bake in 350° oven for 2½-3 hours, or until lamb is tender. Check halfway through and add stock or wine, if needed, for a nice, rich consistency.

Remove from oven. Add basil, salt and pepper to taste. Serve with Fennel Risotto—and a bottle of 2014 Campbell Ranch, of course!

Serves 6

FENNEL RISOTTO

- 2 T. butter
- 1 c. onion, diced
- 1 T. garlic, minced
- 1 c. fresh fennel, diced
- 1 t. fennel seed
- 2 c. Arborio rice
- ½ c. dry white wine
- 4½ c. chicken stock
- ½ c. Parmesan cheese



In a saucepan, add stock and bring to a simmer. In a separate saucepan, melt the butter; add onion, garlic, fennel and fennel seeds, and sauté until tender (3-5 minutes). Add Arborio rice and stir to coat. Stir in the white wine. Add chicken stock ½ cup at a time until absorbed, stirring frequently. Cook until creamy and liquid is absorbed, about 20-25 minutes. Add cheese, season with salt and pepper to taste.



FUN FACTS!

More wine is consumed in the United States on Thanksgiving Day than any other day of the year.

In King Tut's Egypt (around 1300 BC), the commoners drank beer and the upper class drank wine, and most remarkable, the urns of wine found in the tombs from King Tut and other Egyptian kings were differentiated by vineyard and winemaker!

TASTING NOTES

2014 PINOT NOIR, RUSSIAN RIVER VALLEY

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 902

PRICE: \$53

Ruby red color with aromas of red raspberry, strawberry and spice. On the palate bright raspberry, strawberry and rhubarb flavors framed with a touch of barrel toast. Medium bodied with a clean, integrated line of acidity.

2014 PINOT NOIR, 777 CLONES

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 603

PRICE: \$74

Beautiful garnet color with aromas of cherry, red raspberry, spice and warm subtle vanilla notes. On the palate, flavors are of concentrated red and blue fruit, with a core of cherry and dark raspberry with purple violet floral notes. Medium bodied with prominent acidity that lifts the flavors.

2014 PINOT NOIR, CAMPBELL RANCH

APPELLATION: SONOMA COAST

CASES PRODUCED: 605

PRICE: \$58

Deep garnet color with aromas of brambly dark fruit. On the palate, a concentrated, nicely wound core of dark, brooding fruit melds with dark raspberry and blackberry notes. Nice mouthfeel, very balanced wine framed by refreshing acidity and fine smooth tannins.

2014 PINOT NOIR, LERAS FAMILY

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 954

PRICE: \$58

Beautiful ruby color with aromas of sweet red fruit, bing cherry and raspberry. On the palate, concentrated flavors of Bing cherry and red apple skin with lingering cola and earthy notes. Medium bodied with bright acidity that provides a good

backbone and impressive depth and concentration.

2014 ZINFANDEL, DRY CREEK VALLEY

APPELLATION: DRY CREEK VALLEY

CASES PRODUCED: 580

PRICE: \$43

Bright purple color with aromas of sweet cherry and red fruit with a dash of pepper. On the palate, flavors are of deep, very dense fruit driven by cherry, fresh plum and blueberry. Nice texture with a great balance of acidity that lifts and brightens the flavors.



IMPRESS YOUR FRIENDS WITH SOME **BIG WINE – JOIN THE MAGNUM CLUB TODAY!**

Large bottles take center stage at any festive occasion and make the holidays truly special. At Papapietro Perry, we are excited to offer you a way to add a distinct and unforgettable sophistication to your holiday celebrations. Add our very special Holiday Magnum Club shipment to your existing wine club membership!

Select 1, 2 or 3 magnums as your additional shipment. Your wine will be available to ship or pick up one time per year in the month of November—just in time for your holiday dinner! And of course, magnums make a stunning holiday gift! Your selection will contain a single-vineyard Pinot Noir magnum (1.5L). If you choose the 2 or 3 bottle additions, your shipment will contain 2 or 3 different single-vineyard magnums.

We only make a few cases of Pinot Noir magnums each vintage, so this additional club shipment offer is limited. And, you must be an active Wine Club Member to be eligible for the Holiday Magnum Club shipment.

For more information or to join the Holiday Magnum Club, please call our Wine Club Manager Kristen Greenberg, at 707-433-0422, or email her at kristen@papapietro-perry.com. It's as simple as 1, 2 or 3!

OUR CELLAR CREW *Continued...*

Tyson Freeman – Tyson has cycled through two careers—as an economist and a journalist—but he found his niche making wine with us. He has been an integral part of the Papapietro Perry winemaking team for the last 13 years.

Lucindo Mendez – Raised in the picturesque city of León, in the Mexican state of Guanajuato, Lucindo has worked with us since the 2012 harvest as our amazing ‘go-to’ cellar guy. After spending the 2015 harvest in Mexico, he returned to us, and we feel blessed to have his solid hand back in our cellar. When not working in the cellar, Lucindo pursues his love of music and is a sought-after DJ.

Benjamin Doreilh – Each year we welcome an intern from the agricultural program of the École d’Ingénieurs de Purpan, an engineering school in Toulouse, France. This year’s intern, Ben has only been working for a week or so, and we look forward to his assistance and training him in all things Papapietro Perry. We enjoy introducing young, intrepid students to the U.S., California wines and food, and Papapietro Perry, and they leave with memories of a great experience and being well fed, even by French standards.

When harvest draws to a close in late fall, a sense of normalcy returns to the winery and the cellar crew’s lives. Empty grape bins, scrubbed and stacked, are stored until next year. The vineyards, once again quiet, blanket the valley with shades of orange and red. And, the crew returns home to reconnect with loved ones and catch up on well-deserved sleep.

What remains is the wine, which will forever tell the story of each harvest. The best part? It only takes a corkscrew to reveal the magic of a vintage.



C’MON SHARE THE LOVE!

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