

Spring 2016 Newsletter

Spring 2016 Release

- '14 Pinot Noir, Russian River Valley, Peters Vineyard
- '14 Pinot Noir, Russian River Valley, Pommard Clones
- '14 Pinot Noir, Sonoma Coast
- '14 Pinot Noir, Anderson Valley, Charles Vineyard
- '14 Pinot Noir, Russian River Valley, Nunes Vineyard

Upcoming Events

2016

- April 23 Pre Passport Lunch with Ben Papapietro
- April 23 & 24 Passport Weekend
- May 14 Spring Wine Club Appreciation Party
- July 9 Chardonnay & Lobster
- July 31 SF Giants vs Washington Nationals Baseball Game

2017

- April 2017 Oceana Cruise – Australia & New Zealand – come cruise with us!

Check out website for additional details.....papapietro-perry.com

2014 – California Drought Produces Excellent Vintage



2014 brought another year of record-breaking drought and yet this harvest provided some of the best quality fruit we have ever seen in Russian River Valley. Grapes are very tolerant to drought conditions and in fact produce smaller berries with highly concentrated flavors, so there is an upside to the challenging growing conditions.

A mild winter and almost frost-free spring led to early bud break, although the overall length of the growing season was similar to past years. Harvest usually begins in early September and runs through October. In 2014, our fruit starting coming in around mid-August and the last of the fruit was in by the end of September.

While this will be noted as one of the earliest vintages in over a decade, it will also go down as one of the best. Challenged by drought, an earthquake, rain, hail and significant heat, you would think there would be a lot of obstacles to navigate, however the timing of the events paired with some planning allowed us to dodge the curveballs and land another fantastic vintage. This is also true of the 2013 vintage. We've been so fortunate to have two back-to-back phenomenal harvests. Our grapes come from growers in various sub-appellations throughout Sonoma County, and we are seeing a level of quality and consistency in each of the diverse varieties across the region. Tannins are in check, acid is softer and berries are small, which is translating into great balance and concentration in the cellar.

The young wines are tasting beautifully already, exhibiting intense aromatics with ripe but fine tannins and amazingly intense color. Ben Papapietro said this vintage exhibited “deep, rich and beautifully plush wines. Quality is outstanding! It is a great harvest and this is certainly a vintage made to last.”

The final word on the 2014 vintage is that the quality is above average in Northern California , and we anticipate you will love this vintage as much as we do!

EMBRACE THE SPIRIT OF ADVENTURE - SYDNEY TO AUCKLAND Come join us on this journey ‘Down Under!’

Setting Sail – April 2017

It is our pleasure to invite you to join us on a spectacular adventure to Australia & New Zealand aboard Oceania’s Cruise ship, the Sirena. Setting sail on April 9, 2017, this will be an unforgettable experience developed by Food & Wine Trails and hosted by owners Ben and Yolanda Papapietro and Bruce and Renae Perry. We will be joined by Russian River Valley vineyard owners and growers, Randy and Robin Peters, of our well known Mukaida and Peters Vineyard. Together we’ll embark in Sydney, Australia on a fourteen-day journey of great wine, food and travel. You will find yourselves mesmerized by the big, bold, brawny spirit of Australia and awestruck by the mystical land of New Zealand.

We also welcome you to join us on our pre cruise journey. Three (3) days prior to embarking, come and visit the Hunter Valley wine region with us and your fellow cruisers. During the course of the cruise you will have the option to attend wine focused shore excursion in the ports of Melbourne, Wellington, and Napier.

Experience the wines of these two countries and spend leisurely days at sea, including cruising the dramatic fjords of Milford Sound, a special gourmet wine dinner hosted by the Papapietros and the Perrys, a group seminar, in depth wine tastings and private get-togethers along the

way. As a special treat, we will be hosting an exclusive vertical tasting of Peters' Pinot Noirs hosted by Ben Papapietro and Randy Peters.

There is simply no better way to explore Australia and New Zealand than aboard the elegant Oceania Sirena. You will have a spectacular experience and memories of a lifetime. To book your stateroom or suite, contact our exclusive travel partner, Food & Wine Trails, at (800) 367-5348. For more details visit www.foodandwinetrails.com/papapietro_perry2017.com.

FUN FACTS!

When Mount Vesuvius buried Pompeii in volcanic lava in A.D. 79, it also buried more than 200 wine bars.

Every state produces wine.....in our humble opinion not every state necessarily needs to.

Plato argued that the minimum drinking age should be 18, and then wine in moderation may be tasted until 31. When a man reaches 40, he may drink as much as he wants to cure the "crabbedness of old age."

CONGRATULATIONS

We are extremely happy to announce the promotion of Connie Ronnie to Tasting Room Manager. Amy had decided to pursue a new career as a Nutritionist. We were sad to see her go but wish her the best. Connie has been working in the tasting room for 5 years and doing an amazing job; so it was a natural progression for her to be promoted when the position became available. Our transition has been so easy; our customers already love Connie, the staff loves her, we all love her! If you've been in you will remember her as a very gracious hostess with an easy smile and laugh. Be sure to stop in and give her your congrats the next time you're in the neighborhood.

Tasting Notes

2014 Pinot Noir, Peters Vineyard
Appellation: Russian River Valley
Cases Produced: 954
Price: \$58

2014 Pinot Noir, Pommard Clones
Appellation: Russian River Valley

Cases Produced: 604
Price: \$74

2014 Pinot Noir, Sonoma Coast
Appellation: Russian River Valley
Cases Produced: 851
Price: \$53

2014 Pinot Noir, Charles Vineyard
Appellation: Anderson Valley
Cases Produced: 477
Price: \$58

2014, Pinot Noir, Nunes Vineyard
Appellation: Russian River Valley
Cases Produced: 602
Price: \$58

Mushroom Bisque

This delicious but easy *Cook's Illustrated* Mushroom Bisque is a staff favorite around here. We love it when Dave, our Assistant Winemaker, makes it for us. We have also served it at one of our large industry events to rave reviews. It pairs beautifully with our Pinots. It is a perfect winter soup that will warm your tummy and the wine will warm your soul. Enjoy!

1pound white mushrooms, trimmed
8ounces cremini mushrooms, trimmed
8ounces shiitake mushrooms, stemmed
Kosher salt and pepper
2tablespoons [vegetable oil](#)
1small onion, chopped fine
1sprig fresh thyme, tied with kitchen twine
2tablespoons [dry sherry](#)
4cups water
3 ½cups [chicken broth](#)
¾cup heavy cream, plus extra for serving
2large egg yolks
1teaspoon lemon juice
Chopped fresh chives

Tying the thyme sprig with twine makes it easier to remove from the pot. For the smoothest result, use a conventional blender rather than an immersion blender. Our Fried Shallots (see related content) can replace the garnish of cream and chopped chives.

1. Toss white mushrooms, cremini mushrooms, shiitake mushrooms, and 1 tablespoon salt together in large bowl. Cover with large plate and microwave, stirring every 4 minutes, until mushrooms have released their liquid and reduced to about one-third their original volume, about 12 minutes. Transfer mushrooms to colander set in second large bowl and drain well. Reserve liquid.

2. Heat oil in Dutch oven over medium heat until shimmering. Add mushrooms and cook, stirring occasionally, until mushrooms are browned and fond has formed on bottom of pot, about 8 minutes. Add onion, thyme sprig, and 1/4 teaspoon pepper and cook, stirring occasionally, until onion is just softened, about 2 minutes. Add sherry and cook until evaporated. Stir in reserved mushroom liquid and cook, scraping up any browned bits. Stir in water and broth and bring to simmer. Reduce heat to low and simmer for 20 minutes.

3. Discard thyme sprig. Working in batches, process soup in blender until very smooth, 1 1/2 to 2 minutes per batch. Return soup to now-empty pot. (Soup can be refrigerated for up to 2 days. Warm to 150 degrees before proceeding with recipe.)

4. Whisk cream and egg yolks together in medium bowl. Stirring slowly and constantly, add 2 cups soup to cream mixture. Stirring constantly, slowly pour cream mixture into simmering soup. Heat gently, stirring constantly, until soup registers 165 degrees (do not overheat). Stir in lemon juice and season with salt and pepper to taste. Serve immediately, garnishing each serving with 1 teaspoon extra cream and sprinkle of chives.