



NEARLY PERFECT  
FALL 2017

# FALL 2017 RELEASE

'15 Pinot Noir, Charles Vineyard, Anderson Valley

'15 Pinot Noir, 777 Clones, Russian River Valley

'15 Zinfandel, Dry Creek Valley

'15 Pinot Noir, Peters Vineyard, Russian River Valley

'13 Pinot Noir, Peters Vineyard, Russian River Valley *\*\*special library selection\*\**

'14 Pinot Noir, Peters Vineyard, Russian River Valley *\*\*special library selection, Silver & Gold Members only\*\**



## UPCOMING EVENTS

*Mark your calendars for these fun events. For more information, please visit our website at [www.papapietro-perry.com/events](http://www.papapietro-perry.com/events).*

### 2017

November 4 & 5 A Wine & Food Affair

November 11 Fall Wine Club Party – Summer of L♥VE

### 2018

March 3 & 4 Barrel Tasting Weekend

# THE DIRT ON *TERROIR*\*

## ANDERSON VALLEY

Included in this release is our 2015 Charles Vineyard Pinot Noir from Anderson Valley. These pinot grapes come from Bill and Nancy Charles who, in 2001, established Charles Vineyard. Anderson Valley's wine history extends back to the 1890s, and gained its American Viticultural Area (AVA) status in 1983. Since then, this AVA has grown to include 36 wineries growing grapes on over 2,500 acres. Anderson Valley is a Region 1 growing area, the coolest where grapes can be commercially grown, which translates to an excellent climate for Pinot Noir, Chardonnay and Alsace varieties.



A drive through Anderson Valley winds its way through small roadside towns like Boonville, where Charles Vineyard is located. In the early 1900s, Boonville was so isolated the locals created a hybrid language to ward off strangers, and it is still spoken today. Called Boontling—*Boont* for Boonville and *ling*, short for lingo—it never

spread beyond the region, but is fairly simple to pick up. It operates grammatically the same way English does. So if you're a Brightlighter looking to buckeye in Boont, you may get a beemsch from a bearman. Or, listen to the kimmies and minks harpin' at a tidrick. Easy enough right?

Anderson Valley's appeal to Pinot Noir producers is its cool climate with daily high and low temperatures often varying 40 to 50 degrees. Sunlight arrives late and leaves early. The ocean fog drifts along the Navarro River, cramming into the valley's hillsides and ridges, which enable the grapes to hang long and low, and develop full varietal character.

The *terroir* in the Anderson Valley is composed of marginal, hard soil intermixed with sandstone and shale with huge boulders and outcroppings of bedrock breaking up vineyards into small blocks of tough, determined pinot vines. Winters can be very wet, as the annual rainfall in Boonville averages 41.6 inches. Fortunately, Charles Vineyard sits on an ancient river bend, which means the well-drained soils are suited to this annual moisture level.

*Continued on inside...*



## SKIRT STEAK WITH PINOT NOIR SUN-DRIED TOMATO MUSHROOM SAUCE

It is no secret having steak for dinner one would think you must break out a big red wine. However, did you know leaner cuts that don't have a lot of fat in them, like tenderloin, filet mignon or skirt steak, pair quite well with a lighter red—such as Pinot Noir? We put Chef Jim May to the challenge of proving this and he did not disappoint! Giving a nod to the winery's home at Timber Crest Farms, where owners Ruth & Ronald Waltenspiel are considered pioneers in the American production of sun-dried tomatoes, Jim added sun-dried tomatoes to the sauce and WOW! Paired with a tasting room favorite, the 2015 Peters Vineyard Pinot Noir, this is one dish that will please everyone!



3 lb. skirt steak  
1 T. olive oil  
2 T. butter  
½ c. shallots, minced  
2 lbs. mushrooms, mix of wild  
and button  
1 T. fresh thyme leaves, chopped

½ c. Pinot Noir  
¾ c. beef stock  
3 oz. demi-glace  
4 oz. sun-dried tomatoes in oil,  
chopped coarse  
3 T. chives chopped  
salt & pepper

## STEAK

Season steak with a generous amount of salt & fresh ground pepper and rub with olive oil. Bring to room temperature for a minimum of 30 minutes. Grill over medium-high heat until desired temperature; about 5 minutes per side for medium rare, depending on your grill. Let rest for 15 minutes and cut across the grain in ½ inch slices. Serve with Pinot Noir Sun-dried Tomato sauce and a glass or two of Papapietro Perry Peters Vineyard Pinot Noir.

## PINOT NOIR SUN-DRIED TOMATO MUSHROOM SAUCE

Heat a large skillet over medium-high heat. Add oil and butter, when the foam subsides add shallots, stir for 1-2 minutes until soft.

Add mushrooms and cook until they start to brown. Add thyme, Pinot Noir, stock, demi-glace and sun-dried tomatoes. Stir up any browned bits on bottom of pan. Cook over medium-high heat for about 15 minutes until slightly thickened. When ready to serve, stir half of the chives into the sauce. Serve over steak and sprinkle with remaining chopped chives.

Serves 6-8



## THE DIRT ON *TERROIR*\* ANDERSON VALLEY *Continued...*

Anderson Valley is typically depicted as the anti-Napa, blessedly lacking that area's dot com retirees, limo clogged roadways and triple digit tasting fees. It seems worth pointing out that Anderson Valley, unlike Napa or Sonoma, remains substantially a rural place. Its citizenry are well distributed among loggers, farmers, upscale vintners, and the even more prosperous growers—ex-hippies who hide their cannabis plantations in the hills.

Everywhere Pinot Noir is grown it echoes not only the grape, but the people who farmed it and the place in which it was grown. With pretty red fruit, earth and spice on top of enviable structure, Anderson Valley Pinots pair well with a range of cuisines. The delicate flavors and aromas of bright cherry, cola and forest floor are not just indicative of Pinot Noir, but the *terroir* of Anderson Valley.

*\*Terroir is the natural environment in which a particular wine is produced, including factors such as the soil, topography and climate.*

## TASTING NOTES

### **2015 PINOT NOIR, CHARLES VINEYARD**

**APPELLATION: ANDERSON VALLEY**

**CASES PRODUCED: 574**

**PRICE: \$58**

This light garnet 2015 Charles smells like the Anderson Valley—crisp red fruit and spice in a bottle. The flavors are driven by bright cherry and raspberry with inviting fresh herbal notes emerging as the wine opens. This is a complex wine with great structure. Having a classic Charles Vineyard mouthfeel, this wine is touched by just the right amount of spicy barrel influence. Bright acidity and fine-grain tannins suggest great aging potential, but this vintage is already tasting special. A seriously great food wine, perfect for salmon and sautéed mushrooms. Yum.

### **2015 PINOT NOIR, 777**

**APPELLATION: RUSSIAN RIVER VALLEY**

**CASES PRODUCED: 593**

**PRICE: \$74**

This pure 777 clonal Pinot is ruby red and starts with sweet, pure red fruit and red apple skin aromas, with intriguing earth and toast notes emerging as the wine opens. On the palate discover pure deliciousness where a sweet cherry and tart cranberry tension is joined by darker undertones of earth, mushroom and cola. This wine has great bones: refreshing acidity framed by subtle crème brûlée notes from the barrel. Tasting terrific now, it will continue to evolve with time. Waiting a beat or two for this wine to mature will be tough, but worth it!

### **2015 PINOT NOIR, CAMPBELL RANCH**

**APPELLATION: SONOMA COAST**

**CASES PRODUCED: 425**

**PRICE: \$58**

Low yields resulted in some great wines this year, but we sure wish we had more 2015 Campbell Ranch. This dark ruby red Campbell Ranch is a complex, tightly woven wine. The seductive nose starts with blue and purple fruit with cola and wild brambly notes emerging as the wine opens. The flavors are just as complex.

Dark, concentrated blue fruit, driven by tangy blackberry and cranberry with subtle hints of orange peel create an appealing mouthful. Earth and fresh herbal notes are lurking and begin to show as the wine opens. A fabulous wine with solid acidity and a fine tannic structure that will impress anyone patient enough to wait for the rewards of cellaring.

**2015 PINOT NOIR, PETERS VINEYARD**  
**APPELLATION: RUSSIAN RIVER VALLEY**  
**CASES PRODUCED: 914**  
**PRICE: \$58**

The 2015 Peters is seductive from its dark ruby color to its lush, long finish. The expressive nose of cherry and spice pulls you into complex concentrated fruit flavors on the palate. Layers of cherries—some sweet, some more tart—meld with black raspberry and subtle hints of earth on the finish. The wine is riding a stylistic line: it is a broad, lush mouthful of wine, but has mouthwatering acidity that will keep you coming back to the glass (and tempting you to pour another).

**2015 ZINFANDEL, DRY CREEK VALLEY**  
**APPELLATION: DRY CREEK VALLEY**  
**CASES PRODUCED: 537**  
**PRICE: \$43**

Did we mention we make a damn good Zin? We do. This 2015 Dry Creek Valley Zin starts with a complex and expressive nose of juicy red fruit with compelling cedar and graphite notes emerging after a few swirls. There's a lot happening on the palate as well. Complex layers of dark red cherry, juicy pomegranate and plum flavors are tempered by fresh sage and earth notes. This medium-bodied, mouthwatering wine has great balance too, creating a refreshing and enjoyable elegance. So intriguing, this amazing Zin makes us want to eat something with it. Steak? BBQ?



# DAN RUSSELL – CUSTOMER SERVICE KING



Chances are if you call us at the winery during the week, Dan is on the other end of the line. He is the newest addition to our family, and we are so happy he has joined us!

Dan enjoyed a long career in diagnostic ultrasound clinical studies and product development in Cupertino, California. During that time, he and Karen, his wife of 39 years, would travel to Sonoma County to get away and relax. Deciding that one day they may want to retire here, they purchased a house and starting visiting every weekend to enjoy the Wine Country lifestyle.

In 2013, Dan hung up his hat in the corporate world, and he and Karen moved to Sonoma County. Dan kept himself busy racing triathlons and training other athletes. He has had quite the decorated past – 7th grade spelling champion, 1984 Louisiana State Racquetball Champion, raised over \$95,000 for the Leukemia & Lymphoma Society, and finished 10 Ironman triathlons and six 50-mile endurance runs. Upon moving to Sonoma County, he worked as a grape sampler and lab technician during harvest, all while making his own wine in his garage.

Wanting to do a little more in the wine world, Dan stumbled upon Papapietro Perry one day and not realizing his love of pinot, started helping us to perfect our guest services. Dan is fantastic to talk with either on the phone or while visiting the winery. His sense of humor, quick wit and love of the winery make him a natural part of our family!



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