



NEARLY PERFECT
SPRING 2017

SPRING 2017 RELEASE

'15 Pinot Noir, Russian River Valley

'15 Pinot Noir, Nunes Vineyard, Russian River Valley

'15 Pinot Noir, Campbell Ranch, Sonoma Coast

'15 Pinot Noir, Pommard Clones, Russian River Valley

'15 Pinot Noir, Leras Family Vineyards, Russian River Valley

'13 Pinot Noir, Leras Family Vineyards, 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.

2017

March 4 & 5	Barrel Tasting Weekend
April 9-23	"Down Under" Cruise – Australia & New Zealand
April 29 & 30	Passport to Dry Creek Valley
May 13	Spring Wine Club Party
July 1	Chardonnay & Lobster Dinner
November 4 & 5	Wine and Food Affair
November 11	Fall Wine Club Party

2015 HARVEST: EARLY, LIGHT AND EXCEPTIONAL QUALITY

The 2015 grape harvest produced another superb vintage! The crop was lighter (less fruit compared to 2014) and was one of the earliest seasons on record. Even with the wildfires in some regions and a fourth year of drought, the quality is high across the board. Early bud break, an extended bloom and unseasonably cool weather in spring were some of the characteristics of the 2015 growing season. A hot, dry summer made the fruit very flavorful—and may also account for the lightness and earliness of the vintage. The drought clearly had an effect with smaller berries and concentrated fruit flavors, as did the high temperatures during harvest that accelerated maturity and picking times. We began picking in mid-August, and



finished less than a month later. Happily, we harvested superior quality grapes, just less of them.

Yields have been down throughout the Northern California growing regions, but this is not surprising, as we are coming off of an unprecedented run of three large harvests

('12, '13, and '14). Though there isn't a lot of it, the quality of the crop from 2015 is exceptional. Big, rich, ripe fruit flavors from small intense berries balance exquisitely with the tannins and showcase color metrics that are off the chart. 2015 should prove to be another vintage in an epic string of superior quality vintages. The term winemakers are using to describe the overall style of 2015 is "intense," and they aren't kidding.

All this praise for the 2015 vintage leaves you in a state of anticipation—yearning to taste the wines! Well, you're in luck, for this wine club release is the first from this glorious vintage. So, go ahead, open a bottle and savor the magic.



WATERMELON GAZPACHO WITH BASIL LIME SORBET

Why not start off your next summer gathering with this easy, intriguing variation of the traditional gazpacho? The delicate flavors of cucumber and watermelon go hand in hand to create a sweet-and-savory chilled soup, ideal as a first course on a hot night. Combined with Papapietro Perry's 2015 Russian River Valley Pinot Noir, this is the perfect pairing with a few good friends and a classic summer night!



4 c. watermelon peeled, seeded
and chopped
1 c. watermelon finely diced
2 c. tomatoes chopped
½ c. tomatoes seeded & chopped
2 t. jalapeno pepper, seeded,
deveined and chopped
½ c. cranberry juice

½ c. cucumber, peeled, seeded
and diced ¼"
½ c. celery, diced ¼"
2 T. red onion, minced fine
½ c. Papapietro Perry Pinot Noir
2 T. sherry vinegar
1 t. salt (or to taste)
½ t. black pepper (or to taste)

Make Basil Lime Sorbet the day ahead and freeze.

Combine 4 cups watermelon, 2 cups chopped tomatoes, jalapeno and cranberry juice in a blender and puree until smooth. In a bowl, combine watermelon puree, cucumber, celery, onion, diced tomatoes and diced watermelon. Refrigerate for 4 hours or the day ahead. Add Pinot Noir, sherry vinegar, salt and pepper to taste right before serving. Serve with a small scoop of frozen Basil Lime Sorbet on top of gazpacho.

BASIL LIME SORBET

1 c. water

20 fresh basil leaves, minced

$\frac{3}{4}$ c. sugar

Pinch of salt

$\frac{3}{4}$ c. fresh lime juice

Combine the water and sugar in a saucepan and bring to a boil. Cook over medium heat until the sugar is completely dissolved. Add lime juice and basil, blend until smooth. Pour into a container and freeze, at least 2 hours.

Break frozen sorbet into pieces, place in blender and blend until smooth. Put into a container, cover and freeze until ready to serve.



THE DIRT ON TERROIR

The term *terroir* seems to come up often in discussions about wine these days. People talk about “the sense of place or the specificity of place.” But what exactly does *terroir* mean?

As with almost anything in wine, there are more than a few opinions on how to define the concept of *terroir*. The word is derived from the Latin base *terra*, meaning earth. *Terroir* goes beyond just the broad term of earth to include how a particular region’s climate, soils and terrain affect the taste of wine. In a larger context, we try to define *terroir* as the specificity of place, which includes not only the location and the climate, but also anything else that possibly differentiates one piece of land from another.

There’s a wide range in climates where grapes grow, resulting in different tasting wines from the same varietal. Local wine regions are typically divided into two types of climates: cool and warm. Our region of California is mostly a warm, Mediterranean-style climate insofar as grape growing is concerned. But there are small pockets offering cooler temperatures located throughout the state, almost always found along a river valley or near the coast. Mendocino County’s Anderson Valley, the “true” Sonoma Coast area and Sonoma County’s Russian River Valley are three examples of these cooler regions, and are where Papapietro Perry sources our Pinot Noir grapes.

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TASTING NOTES

2015 PINOT NOIR, RUSSIAN RIVER VALLEY

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 453

PRICE: \$53

We love our blends and the 2015 Russian River Valley is a great example of how good a blend can be. This garnet colored wine has a vibrant nose of juicy red fruit and spice. On the palate, concentrated red fruits with focused red cherry flavors on the attack meld with refreshing pomegranate and fresh plum as the wine opens. This is an impressively balanced wine, with perhaps a bit more flesh and concentration at this stage than other vintages. The refreshing acidity and soft tannins—a common trait for 2015—deliver the flavors with polish and elegance. Great to sip on its own or perfect for salmon or wild mushroom risotto.

2015 PINOT NOIR, NUNES VINEYARD

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 620

PRICE: \$58

This year's Nunes is everything we like about this wine year after year, but in a more concentrated package. After a few swirls in the glass, this dark red wine starts with inviting deep dark fruit and bramble aromas, then moves on to enticing raspberry and pomegranate notes as the wine opens. On the palate, there is concentrated, brooding fruit with black raspberry, cranberry and wild bramble notes. This is a taut, elegant mouthful of wine with a silken texture. Plenty of refreshing acidity and fine grain tannins finish this medium body wine. It's ready to drink now, but would reward those willing to wait.

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, POMMARD CLONES

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 572

PRICE: \$74

This bottling shows why the Pommard clone is used as the base for so many great Pinot Noir blends. And, we have the luxury of picking grapes from some of the best vineyards in the region for this blend. The wine starts with an intoxicating fruit nose wrapped with heady caramel, vanilla and toasted oak. The wine really delivers on the palate, with generous fruit, expansive mouthfeel and impressive depth and length. The expressive flavors cover the red to purple fruit spectrum: vibrant Bing cherry, raspberry, fresh plum and blackberry fruit delivered in an inviting toasty oak frame. This is a satisfying mouthful of wine—lush and fleshy with equally mouthwatering acidity. Enjoy solo, or bring on the steak or rack of lamb.

2015 PINOT NOIR, LERAS FAMILY VINEYARDS

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 719

PRICE: \$58

Yet again our Leras shows how delicious Russian River Valley Pinot Noir can be. Pretty, high-toned red fruit is framed by a harmonious blend of cinnamon and clove notes on the nose. The palate delivers pure red fruit flavors. Sweet cherry followed by fresh raspberry and cranberry appear as the wine opens. Excellent structure with great length, and the vibrant acidity really makes this wine dance. It's one of those compelling wines that keeps tempting you back for another sip – again and again! Stock up.



WHAT'S NEW

Dan Russell is the newest member of our Papapietro Perry family. If you come by or give us a call during the week, it may well be Dan who will greet you, so be sure to tell him “Welcome!” We’ll share more about Dan in our next newsletter.

THE DIRT ON TERROIR *Continued...*

Another key *terroir* factor in a wine's characteristics is soil. There are hundreds of different types of soil, rock and mineral deposits in the world's vineyards. Most vineyard soils can be sorted into about 5 or 6 different types that affect the flavor of wine. While there is no scientific proof associating the taste of 'minerality' to actual minerals in a wine, something does happen. It's almost as though some types of soils act like a tea bag for water as it passes through to the vine's roots, leeching the minerality of the soil into the grapes. Grape growers delight in the range of soil types: sandy loam, clay, volcanic and silt-clay-sediment found in areas around the



rivers. All offer perfect growing conditions for a range of grape varieties, but they are especially well-suited for Pinot Noir vines.

Vineyard location is another important component of *terroir*. The terrain, or the physical features of the land, help to determine the quality

of vineyards. Besides elevation, geological features (mountains, valleys, being located far inland), nearby flora (plants, microbes and trees) and large bodies of water affect how a wine from a particular region tastes.

As you can see, this is not a hard and fast subject, and far from scientific. The key—as with every aspect of winemaking—is balance. With a region as large and as varied as our amazing county, it is important to know exactly where the fruit was grown in order to know what's in the bottle. Therefore, in the next few newsletters we'll be asking Ben and our growers to assess how the *terroir* of the different regions and vineyards show up in our wines. Stay tuned!



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