

FRANCOIS FRERES  
TONNELLERIE  
STROMAN COGNAC  
FRANCE

VTG  
M+  
TH



PAPAPIETRO  
PERRY

2011  
307

PA



NEARLY PERFECT  
FALL 2018

# FALL 2018 RELEASE

- '16 Pinot Noir, Russian River Valley
- '16 Pinot Noir, Leras Family Vineyards, Russian River Valley
- '16 Pinot Noir, Charles Vineyard, Anderson Valley
- '16 Pinot Noir, 777 Clones, Russian River Valley
- '16 Zinfandel, Dry Creek Valley
- '14 Pinot Noir, Leras Family Vineyards, Russian River Valley  
*\*\*special library selection, Silver & Gold Members\*\**
- '14 Pinot Noir, Russian River Valley  
*\*\*special library selection, Bronze Members\*\**



## 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).*

### 2018

- October 21 Pinot on the River, Healdsburg Plaza
- November 3 & 4 Wine & Food Affair
- November 10 Fall Wine Club Party – Ugly Sweater Contest

### 2019

- February 16 Rosé Release Party
- March 9 Something BIG Happening – 3-Liter Tasting
- April 5 Winemaker Dinner, Inn at the Tides, Bodega Bay

# ZINFANDEL WINS TOP HONORS IN DRY CREEK COMPETITION

*“Did we mention we make a darn good Zin? We do.”* That’s a quote from our 2015 Zinfandel tasting notes. It was a bit braggy, but we can back it up.

For the last two years, a local Zin producer has hosted a Dry Creek Valley Zinfandel Throwdown, and we were fortunate enough to be invited both years. The Throwdown is an invitation-only, regional competitive blind tasting featuring select Zinfandels from the Dry Creek Valley. 30 local Zinfandel producers are invited to bring their best Zins, which are brown bagged and put on tables with numbers.

The invited winemakers and winery owners are the judges. They spend the evening sipping and sampling each wine blind and choose their top three favorites. As the votes are tallied, the judges enjoy a delicious BBQ and talk shop with their industry friends.



The first year, we shocked the group by taking second place. A Pinot Noir producer taking second place in a Zinfandel competition! Surprisingly enough, we were invited back this year. And once again, we made a splash!

Our **2015 Dry Creek Valley Zinfandel** came in **FIRST** in a blind tasting of 30 wines at the 2018 Dry Creek Valley Zinfandel Throwdown.

(And, this wine also received **93 points** from Robert Parker.) We were surprised—and a touch uncomfortable—to edge out some of our Zinfandel specialist friends, but...we’ll take it.

The winner not only received the largest zinfandel wine glass we have ever seen, but also bragging rights! Ben’s grin says it all!

The 2015 Zinfandel was in such high demand, it quickly sold out. However, as wine club members, the 2016 vintage is available exclusively to you first! If you’re not a Pinot Only member, you are in luck — your shipment includes our ’16 Zin, which promises to be just as enticing as its predecessor! If you did not receive any Zin because you’re a Pinot Only club member, or if you want more—there is more to be had. Give us a call, or go online to stock up!



## SALMON WELLINGTON WITH RED WINE DUXELLES

A national hero for defeating Napoleon at Waterloo in 1815, Arthur Wellesley was made the first Duke of Wellington. He loved a dish of beef, mushrooms, truffles, Madeira wine, and pâté cooked in pastry, which has been named in his honor. We took this same idea and with a glass of Papapietro Perry Pinot Noir in hand, changed the beef to salmon and – *voilà* – an exquisite, yet easy to make dinner that is sure to impress! We recommend pairing it with with the 2016 Charles Vineyard or the 2016 777 Clones Pinot—Yummy!



¼ c. shallots chopped  
¾ lb. button mushrooms  
4 T. butter  
¼ c. Papapietro Perry Pinot Noir  
2 T. parsley, chopped  
2 t. lemon zest  
1 T. lemon juice

1 ¾ lbs. whole salmon filet, ¾" thick,  
center cut  
1 lb. (2 sheets) puff pastry  
1 egg beaten  
Salt and pepper

Preheat oven to 425°F. Bone and skin salmon filet. Season both sides with salt and pepper.

Red wine duxelles: Put shallots and mushrooms in a food processor and pulse until finely chopped. Melt butter in a medium pan over medium high heat, add shallot-mushroom mixture and sauté until soft, 2-3 minutes. Add Pinot and let reduce until liquid is gone. Remove from heat, add parsley, lemon and zest, season with salt and pepper. Let cool to room temperature.

Flour a cutting board and place one sheet puff pastry on top. Place the salmon filet on the puff pastry sheet. Spread the duxelles mixture evenly on top of the salmon. Brush the outside margins of the puff pastry with the beaten egg, cover with the second sheet of puff pastry and press to seal. Trim the edges leaving a 1" border. With a sharp knife, lightly score the top of the puff pastry with 6 slits. Brush with remaining egg wash. Spray a sheet pan with oil and place puff pastry wrapped filet on top. Put tray in the pre-heated oven for 20-25 minutes until golden brown. Remove and let rest for 5 minutes. Slice across into six portions, serve warm or at room temperature with a glass of Papapietro Perry Pinot Noir.

Can be served with a simple Dijonnaise sauce if desired. Whisk together 2 T. whole grain mustard, ¼ c. mayonnaise and 1 T. fresh lemon juice. Add a dollop of the sauce to each Salmon Wellington slice.



## TASTING NOTES

### 2016 PINOT NOIR

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 928

PRICE: \$55

This superb wine is the result of seven different Pinot lots blended together. Red ruby in color, this blend offers a pretty nose of cranberry, rhubarb and cherry with hints of barrel toast and earth (that's from the Leras Family Vineyards). The inviting qualities found on the nose are mirrored on the palate. There's an elegant fusion of tart red fruit—cherry, pomegranate, and rhubarb—with hints of earthy minerality, fine-grained tannins and gentle oak notes. Bright with frisky acidity, it begs for food. A nice piece of fatty salmon, duck or pork tenderloin with fall vegetables sounds mouthwatering and delicious.

### 2016 PINOT NOIR, LERAS FAMILY VINEYARDS

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 957

PRICE: \$60

We continuously taste Pinot Noirs from the Russian River Valley, and we find Leras Family Vineyards always delivers a classic representation of the region. But, from vintage to vintage we find it can vary. 2015 offered deep, wildly concentrated wine, while the 2016 vintage is focused with a complex nose of red fruit and earthy notes. Delicious high tones of Rainier cherry, raspberry and rhubarb flavors are woven with threads of earth and minerality, all framed by a touch of sweet toasty oak. The refreshing acidity and soft tannins at the finish make this a killer wine with food.

### 2016 PINOT NOIR, CHARLES VINEYARD

APPELLATION: ANDERSON VALLEY

CASES PRODUCED: 543

PRICE: \$60

Our wine from Charles Vineyard, located in Anderson Valley, is always a different animal, yet always a treat. The garnet-colored 2016 has a clean, juicy red fruit nose with sweet, inviting floral notes joining in as the wine opens. It's a great lead into the focused, concentrated pomegranate, cranberry and raspberry flavors that wind around an impressively dense core. Balanced acidity and fine-grained tannins fill the palate from front to finish, indicating the wine will age gracefully. Unfortunately, a glass of this seriously fine wine empties surprisingly fast. Buy several bottles, or a case or two, so you'll have some to tuck away for awhile.

## **2016 PINOT NOIR, 777 CLONES**

**APPELLATION: RUSSIAN RIVER VALLEY**

**CASES PRODUCED: 544**

**PRICE: \$76**

Our 777 Clones Pinot is a blend from the Bucher, Leras Family, Peters and Nunes Vineyards, and this vintage is stunning! The nose on this heady wine offers pretty red fruit (similar to the vibrant red hue of the wine) and violet floral notes, with subtle hints of toast emerging as the wine opens. The flavors are as complex as the nose, with a slightly sweet/slightly sour fusion of raspberry, cherry and hibiscus tea. Darker blue and purple fruit flavors appear as the wine opens. The mouthfeel is first class—lushness with the right dose of refreshing acidity that lifts and carries the delicious flavors through to a lingering finish. A classic vintage for our 777 Clones blend.

## **2016 ZINFANDEL, DRY CREEK VALLEY**

**APPELLATION: DRY CREEK VALLEY**

**CASES PRODUCED: 630**

**PRICE: \$45**

This highly acclaimed 2016 vintage is complex and completely delicious. Garnet in color with juicy, deep red and blue fruit on the nose, along with secondary aromas of purple flowers and spice appearing as the wine opens. Juicy and pure flavors of dark cherry, blackberry and fresh plum mingle with seductive notes of vanilla and caramel on the finish. This is one complex Zinfandel with perfect depth, balance and acidity. A great Zin to age if some of it makes it to your cellar.

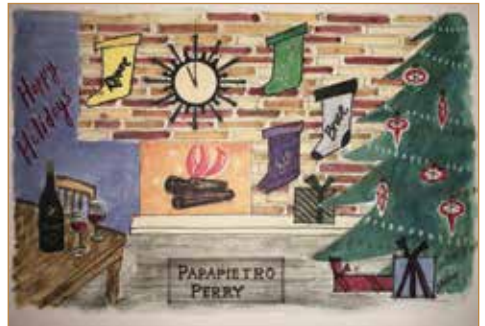
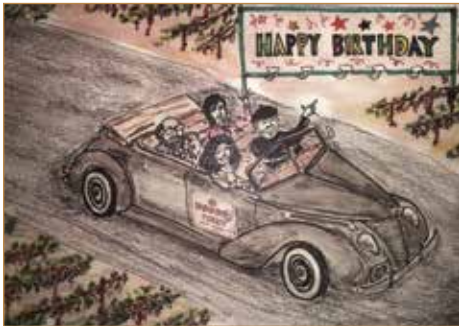
# THE MAN BEHIND THE WATERCOLOR BRUSH



Did you ever wonder where our birthday and holiday cards come from? Meet Epifanio Juarez, brother-in-law of Renae Perry and husband to Nancy J, who works in our tasting room. By day Epifanio is an electrical engineer who specializes in lighting design. He is also a gifted artist. When your wife's sister owns a winery, and the winery is looking for an artist, and the artist just happens to love their award-winning zinfandel, everyone's a winner!

We challenge Epifanio every year to come up with a lively scene for our birthday and holiday cards.

In addition to his engineering degree, he has an art degree, and he is the perfect partner for Pictionary! We look forward to his original artwork for our cards every year and hope you do, too!



Papapietro Perry Winery

4791 Dry Creek Road · Healdsburg, CA 95448 · 707-433-0422

[www.papapietro-perry.com](http://www.papapietro-perry.com) · [wineclub@papapietro-perry.com](mailto:wineclub@papapietro-perry.com)