



FRANCOIS FRERES  
TONNELLERIE  
SIRHAN CROIX  
FRANCE

VTG  
M+  
TH



PAPAPIETRO  
PERRY

2011  
307

PA



NEARLY PERFECT  
SPRING 2018

# SPRING 2018 RELEASE

'16 Pinot Noir, Sonoma Coast

'16 Pinot Noir, Nunes Vineyard, Russian River Valley

'16 Pinot Noir, Campbell Ranch, Sonoma Coast

'16 Pinot Noir, Pommard Clones, Russian River Valley

'16 Pinot Noir, Peters Vineyard, Russian River Valley

'12 Pinot Noir, Campbell Ranch, Sonoma Coast

*\*\*special library selection, Silver & Gold Members\*\**

'13 Pinot Noir, Campbell Ranch, Sonoma Coast

*\*\*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

March 10	Six Years of Leras Family – A Vertical Tasting
April 28 & 29	Passport to Dry Creek
May 5	Spring Wine Club Party
June 2 – 9	Mississippi Paddlewheel River Cruise
July 7	Chardonnay & Lobster Dinner
November 3 & 4	Wine & Food Affair
November 10	Fall Wine Club Party

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)

# 2016 HARVEST: EARLY, NORMAL YIELD, EXQUISITE QUALITY

You won't hear many complaints about the 2016 vintage from Sonoma County winemakers. While the growing season brought some hiccups, it was largely uneventful. Winemakers love uneventful.

The 2016 harvest was early, small and delicious. The growing season got off to an early start, with bud break occurring in some areas by the beginning of February. Moderate weather prevailed throughout the summer and the lack of heat waves kept sugar levels in sync, allowing ripening to progress slowly and predictably.



The only extended periods of extreme heat came in late June and late July, which allowed us to wait for the gradual accumulation of flavors we always hope for. Extra time on the vine when the temperatures are moderate results in ideal flavor development. When

walking the vineyards before harvest, Ben saw that the berries were “nice and plump, some of the best looking berries since before the drought.”

Things were also looking good in Annapolis on the *true* Sonoma Coast, where the Campbell Ranch harvest began in early September. When time came to pick, Ben confirmed, “The quality is exceptional so far. I can't wait to see how the wine develops once the fruit is crushed and fermented.”

And again at Peters Vineyard, one of the sources of our Pommard Clones wine, Randy Peters put it more bluntly: “I hate to say this, but it's looking like a nice, boring vintage. I couldn't be happier!”

We are just fine with boring, especially considering the roller coaster we've been on

*Continued on back...*



## NOLA VOODOO PASTA



This June, we will be sailing on *America*, one of American Cruise Line's finest Mississippi paddlewheelers ever built. We cannot wait to celebrate the music, history and culture of the Lower Mississippi. And since our travel begins and ends in New Orleans, a melting pot of French, African and American culture, we

thought, what better way to kick off this trip than to share a recipe from one of our dinners with you.

During our weeklong cruise, we will host a Papapietro Perry wine dinner on the ship featuring some of the best in Cajun and Creole cuisine around. Our kitchen guru Jim May has worked his magic with this entrée featured on the upcoming cruise. After tasting the 2016 Pommard Clones Pinot Noir, Jim knew this was the perfect pairing.

Join us in spirit and toast a glass to Papapietro Perry and a little New Orleans Voodoo! *Laissez les bons temps rouler* (let the good times roll)!

*Serves 6-8*

2 T. olive oil

1 c. yellow onion, diced

1 T. garlic, minced

1 large red bell pepper, sliced into  
¼" x 1" strips

1 large yellow bell pepper, sliced  
into ¼" x 1" strips

1½ lbs. large shrimp (31-35 size), peeled,  
deveined and tails removed

1½ c. heavy cream

¼ c. Creole mustard

1 t. smoked paprika

¼ c. chicken stock

Salt and pepper to taste

¼ c. Parmesan cheese, grated

1 lb. Andouille sausage, sliced  
¼ inch

¼ c. parsley chopped

Bring a large pot of water to a boil, add salt and penne pasta. Cook until al dente.

While penne is cooking, heat a large skillet over medium-high heat, add olive oil and onions. Cook until soft – about 4-5 minutes. Reduce heat to medium, add garlic, sliced peppers and sausage, cook for another 3 minutes, stirring occasionally. Add cream, mustard, smoked paprika and chicken stock. Bring to a boil. Add shrimp, cook for 3 minutes or until cooked through, add salt & pepper to taste. Drain cooked pasta, add to sauce. Heat through, spoon into a serving bowl and top with Parmesan cheese and parsley.

Pour a glass of 2016 Papapietro Perry Pommard Clones Pinot Noir and enjoy!



## WELCOME JOANNA DONATI — A NEW FACE AT THE TASTING BAR

We are thrilled to welcome our newest family member, Joanna Donati. Joanna's initial career was in the fashion industry, and her love of wine began long before her current role! While on a work trip to Sonoma County in early 2000, Joanna decided this place would soon be her permanent home. She moved here twelve years ago and has never looked back.



After meeting Renae Perry and her sister Nancy on the golf course a few years ago, Joanna became part of the Papapietro Perry family before she started working in our tasting room. Joanna is well versed in Wine Country living, and loves taking care of all our guests both inside and outside the winery. In her spare time, she is an avid golfer and home chef, and enjoys spending time with her fiancé, Larry—introduced to her courtesy of Renae & Nancy, of course!

So why wait? Come by, say hello and raise a glass with our newest family member!

## TASTING NOTES

### 2016 PINOT NOIR, SONOMA COAST

APPELLATION: SONOMA COAST

CASES PRODUCED: 975

PRICE: \$55

We love our blends. And we are lucky to craft killer blends with fruit from truly great vineyards. These wines are not an afterthought for us. And, the 2016 Sonoma Coast is a good example. Like many of the other wines from this vintage, the color is a surprisingly deep dark garnet. On the nose, there is deep blue and red berry fruit with generous spice and toast notes. The palate delivers a rich blend of dark cherry, raspberry and tangy pomegranate flavors. This is an impressive wine that has breadth, concentration and a nice line of acidity that keeps it fresh and super drinkable. Has great balance and a nice long finish. An all around great Pinot. The balance and concentrated flavor profile makes it perfect to pair with about just about everything. We'll leave it to you to figure it out.

### 2016 PINOT NOIR, NUNES VINEYARD

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 545

PRICE: \$60

While Nunes Vineyard is an atypical location, surrounded by neighborhoods, its pedigree is beyond reproach. The nose of this dark ruby red wine bursts with fresh wild red fruit aromatics. On the palate, a complex, mouthwatering blend of brambly ripe strawberry and raspberry with hints of caramel and toast. This is a striking example of Nunes Vineyard with lively mouthfeel, plenty of acidity and a compelling, finely knit tannin structure. It is an impressive vintage from this vineyard that will no doubt improve with bottle age. It's pretty great on its own, but really this one screams for a big slab of fatty salmon with mushrooms and fennel. Ooh boy.

### 2016 PINOT NOIR, CAMPBELL RANCH VINEYARD

APPELLATION: SONOMA COAST

CASES PRODUCED: 557

PRICE: \$60

As many of you know, this is *true* Sonoma Coast Pinot Noir. Not overly showy, especially now, it reveals its charms slowly. The nose on this dark garnet wine is refined at first with rose and purple violet floral aromas and hints of toast. As the wine breathes, the floral essence is joined by earth and blue fruit notes. The flavor profile: complex. Earthy mushroom and bramble mingle with tart stone fruit flavors when first poured, with fresh plum, raspberry and subtle spice notes emerging once the wine opens. The complex flavors are delivered with an impressive structure. Mouthwatering acidity and a serious mid-palate. As usual, Campbell Ranch Pinot take a beat or two to come into its own, but well worth the wait.

## **2016 PINOT NOIR, POMMARD CLONES**

**APPELLATION: RUSSIAN RIVER VALLEY**

**CASES PRODUCED: 616**

**PRICE: \$76**

The Pommard Clone blend can be surprisingly different year to year. There is always a lush aspect because it's the Pommard clone, but some years it is more elegant and light-bodied. 2016 isn't one of those years. This is more of a "velvet vise" vintage. The deep garnet colored wine has a brooding—yet completely inviting—dark fruit and cola nose with some spicy oak notes lingering as the wine opens. The palate is a heady blend of concentrated and juicy dark cherry and raspberry coupled with cola and shadowy savory notes as the wine gets air. There is oak, but it is notably well-integrated, especially for such a young wine. The mouthfeel is lush with a wonderful infusion of refreshing acidity. Really, really good.

## **2016 PINOT NOIR, PETERS VINEYARD**

**APPELLATION: RUSSIAN RIVER VALLEY**

**CASES PRODUCED: 1133**

**PRICE: \$60**

Peters Vineyard Pinot is always pretty juicy and delicious, but the deep garnet 2016 takes it up a notch. This flavor-packed wine seduces with an effusive nose of lush cherry and baking spices, setting the stage for more of the same on the palate. Fresh plum, ripe cherry and raspberry meld with just the right amount of vanilla and toast to deliver a classic vintage of Peters. The mouthfeel is expansive and juicy with excellent overall acidity keeping it fresh. Warning: this bottle drains quickly. A true lip smacker.

# 2016 HARVEST: EARLY, NORMAL YIELD, EXQUISITE QUALITY *Continued...*

since the drought began five years ago. The 2012 and 2013 vintages were good years, but in 2014, yields slipped as the long-term effects of the drought began to show. The 2015 harvest start was one of the earliest—if not the earliest depending on vineyard location—in history, and some vintners labeled it difficult, with yields down 40 to 90 percent.

After a few years of serious drought conditions, we were very happy to see some well-timed rainfall from 2016's El Niño conditions. This weather phenomenon brought more than just hydration to the parched Northern California terroir, its rains washed potassium and phosphorus salts from

soils, which had built up during the drought. Healthy vines need some salts, but when levels get too high it can reduce the number of grape clusters.

The 2016 harvest was a return to moderation after a vintage marked by extremes. It was slow and steady versus 2015's fast

and furious. Clusters and berries were relatively small, a scenario we always like since it usually results in more intense flavors, structure and color.

Overall, it was a great vintage and we know you will love the wines as much as we do! Cheers to 2016!



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)