



PAPAPIETRO
PERRY



FALL 2019

FALL 2019 RELEASE

- '17 Pinot Noir, Sonoma Coast
- '17 Pinot Noir, Leras Family Vineyards, Russian River Valley
- '17 Pinot Noir, Charles Vineyard, Anderson Valley
- '17 Pinot Noir, 777 Clones, Russian River Valley
- '17 Zinfandel, Dry Creek Valley



UPCOMING EVENTS

Mark your calendars for these fun events. For more information, please visit our website at www.papapietro-perry.com/events.

2019

- November 2 & 3 Wine & Food Affair
- November 9 Wine Club Member Sock Hop – Fall Club Party

2020

- January 18 & 19 Winter Wineland
- February 15 Rosé Release Party
- April 25 & 26 Passport Weekend
- June 7 – 19 Barcelona to Athens Wine Cruise

Papapietro Perry Winery
4791 Dry Creek Road · Healdsburg, CA 95448 · 707-433-0422
www.papapietro-perry.com · wineclub@papapietro-perry.com

BEHIND THE SCENES

Another world exists in between the smiling faces in the tasting room and the hardworking cellar crew. Tucked away in the back of our cellar, you'll discover our 'behind the scenes' team—those cheerful voices that answer your questions via phone and email—Dan & Kristen.

Dan has been taking your phone calls and emails for the past few years. Whether it's questions regarding shipping, which wine is tasting best right now, or help with which holiday package is best for your Aunt Sue—Dan is your go-to guy! He keeps our website up-to-date, works directly with our shipping company and handles all our day-to-day customer service requests. When he is not at the winery, Dan enjoys triathlons, his grandson Killian, and making his own garage wines. Plus, he can sous vide a mean steak!

Seated right next to Dan, in her corner spot, is Kristen—Wine Club Manager Extraordinaire! She has been keeping our members happy for the last six years. Need help customizing your club? Want to know how that 2012 Pinot in your cellar is drinking? Looking for an exciting vertical to gift? Kristen is the one to talk to.

You can often find Kristen on the patio chatting with our members and you'll always want a sip of what she is pouring. She loves raiding our library or showcasing our newest Pinots. Tasting our wines with her is always a treat! When not at the winery, Kristen is hanging out with her two teen sons. She likes piña colodas, getting caught in the rain, the feel of the ocean and the taste of...Pinot!





P..P..P...PAELLA!

Paella is one of the most popular and famous global dishes. To define the exact paella ingredients is almost impossible. There is an old story of how a Moorish king's servants created rice dishes by mixing the leftovers from royal banquets in large pots to take home. It has also been said that paella was originally food for farmers and farm hands, cooked over a wood fire for their lunchtime meal. At Papapietro Perry, it was our way to welcome in the season! This dish is always a wine club party favorite, so we turned to our popular in-house chef, Jim May, for his version of paella.

There are as many variations of paella as there are cooks, with many claiming that their recipe is the best tasting or most authentic, and we think Jim's recipe is one



of the best! So grab the ingredients, your paella pan, crack open a bottle of our 2017 Sonoma Coast Pinot, and wow all your friends and family with your culinary skills!

6-8 Servings

2 T. olive oil	1½ lb. boneless skinless chicken thighs, cut into 1 inch cubes
2 t. salt	
1 t. black pepper	¾ lb. Spanish chorizo, cut into ½ inch slices
1½ t. smoked paprika	1 14.5 oz. can diced tomatoes
1 medium yellow onion, diced	2 pinches saffron
2 cloves garlic, minced	1½ c. Bomba or other paella rice
5 c. chicken stock	10 oz. frozen peas
½ lb. 21-25 count shrimp, peeled and deveined	10 oz. artichoke hearts
½ lb. salmon filets or other firm fresh fish, cut into strips	6 oz. roasted red peppers, cut into strips

Heat a 15" paella pan over a grill or on a gas stove top. Season shrimp, fish and chicken with ½ of the salt, pepper and paprika. Add oil to the pan to coat. Add shrimp and fish, and cook until shrimp are opaque. Remove from pan and set aside. The shrimp and fish will continue to cook when added to the paella.

Add onion, garlic, chicken and sausage to the pan and cook until the onion is soft and the meat is browned. Add stock, tomatoes and saffron. Bring to a boil and add rice, peas, artichoke, bell pepper and remaining salt, pepper and paprika. Stir to mix and DO NOT STIR AGAIN.

Continue to cook over medium-low heat, simmering, until the liquid is almost absorbed, about 30 minutes. Remove pan and arrange seafood on top. Return pan to heat and finish cooking – about 15 minutes or until the rice is done.



Dish up with a large spoon, getting any crunchy bits (socarrat) on the bottom. Serve with a green salad and our Sonoma Coast Pinot Noir.

TASTING NOTES

2017 PINOT NOIR

APPELLATION: SONOMA COAST

CASES PRODUCED: 844

PRICE: \$55

This year's Sonoma Coast Pinot is fresh, flavorful and elegant—all the characteristics that make this grape so special. There's a pretty, fragrant nose offering traces of sweet floral and fresh, high-toned red fruit. On the palate, the pure red fruit flavors dance, and oh so well. Sweet tangy strawberry and raspberry perform the initial tango, then subtle toasty oak notes and purple sweet tart join in. This mouthwatering wine keeps you going back to the glass for just one more sip. Perfect wine for pairing with salmon, cheese or paella.

2017 PINOT NOIR, LERAS FAMILY VINEYARDS

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 997

PRICE: \$60

The 2017 Leras Family is an enticing, refined expression of Pinot from the Russian River Valley appellation. The complex nose starts with a burst of red fruit layered with an appealing dusty essence and elegant perfume notes. On the palate, a delicious interplay of sweet and tart red fruit entertains with flavors of raspberry, strawberry and refined cherry laced with traces of earth. As the wine opens, the mouthfeel broadens and subtle orange peel emerges. This more restrained vintage is producing supple, sophisticated Pinots, and we're loving it! Begs for salmon, salumi or pork with grilled peaches and plums.

2017 PINOT NOIR, CHARLES VINEYARD

APPELLATION: ANDERSON VALLEY

CASES PRODUCED: 675

PRICE: \$60

This *stunning* Pinot from Charles Vineyard starts with inviting dark red fruit on the nose, infused with a wonderful shot of earth and bramble—like smelling the whole raspberry bush. From the first sip, vibrant black raspberry, cherry and deep red fruit flavors combine with a fresh earthiness. The wine has impressive, fine-grain tannins that elevate the acidity and seamlessly deliver the dark fruit flavors. This vintage will benefit from aging and should offer a lot of interesting stages of development—if you are able to cellar enough to try them all. Pairs perfectly with duck, lamb or steak.

2017 PINOT NOIR, 777 CLONES

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 601

PRICE: \$76

Our 777 Clones is inviting from the outset with a vibrant ruby red hue that is so striking in the glass. On the nose, find seductive purple and red fruit kissed by a touch of oak. Then, enticing perfumed aromas emerge as the wine breathes. The flavors are magnificent—red and black raspberry with tart cherry flavors wrapped in subtle warm barrel spice conduct a symphony on the palate. All this is delivered with mouthwatering acidity and a super long finish. This Pinot is something extra special. Enjoy now and for years to come.

2017 ZINFANDEL

APPELLATION: DRY CREEK VALLEY

CASES PRODUCED: 487

PRICE: \$45

Our 2017 Dry Creek Valley Zin is another beauty, starting with the deep garnet color and brooding deep red and purple fruit aromas with a dash of pepper. On the palate, find dark cherry and blackberry fruit flavors tightly knit with earth and black pepper notes. Neutral barrels contributed warm toasty oak that gently frames the wine along with balanced acidity. A terrific wine to serve with grilled meats or eggplant Parmesan.



INTRODUCING OUR NEWEST TASTING EXPERIENCE – PAST & PRESENT

Do you have a passion for Pinot Noir? Would you like to delve into the differences between a current release wine and an older vintage? Then don't miss this opportunity to taste the differences in our newest seated tasting experience—Past & Present!

This distinctive, interactive tasting compares a selection of library wines to our current vintage releases, demonstrating how beautifully our Pinot Noirs transform with age; yet, they are also delicious and ready to drink upon release. Taste, savor and learn about our wines while we talk about the different and distinct characteristics of our Pinots as they evolve with age.



This intimate seated tasting, hosted by our friendly tasting room staff, is held on our beautiful patio overlooking stunning Dry Creek Valley views. It is a fantastic way to learn more about Ben's winemaking style while enjoying Papapietro Perry wines in a whole new way!

This seated tasting experience is offered twice daily. Reservations are required, with at least a 24-hour notice. We can't wait to welcome you and share our wine's history with you!

SIP, SNAP & POST!

Do you love to take and post photos on Instagram & Facebook? Snap a picture of our wine out and about, tag us and tell us where you are sipping it. Your picture could make it to on the Papapietro Perry website! Happy posting!

@PapapietroPerryWinery #PapaPerryOnTheRoad



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