



PAPAPIETRO
PERRY



SPRING 2019

SPRING 2019 RELEASE

- '17 Pinot Noir, Russian River Valley
- '17 Pinot Noir, Peters Vineyard, Russian River Valley
- '17 Pinot Noir, Campbell Ranch, Sonoma Coast
- '17 Pinot Noir, Nunes Vineyard, Russian River Valley
- '17 Pinot Noir, Pommard Clones, Russian River Valley



UPCOMING EVENTS

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

2019

- March 9 Something BIG is Happening – 3-Liter Tasting
- April 5 Inn at the Tides Winemaker Dinner – Bodega Bay
- April 27 & 28 Passport Weekend
- May 11 Spring Wine Club Luau
- May 25 Sip & Eat Series – Kick-off Weekend
- July 13 Chardonnay & Lobster Dinner
- October 27 Pinot on the River – Healdsburg Plaza

2020

- June 7 – 19 Barcelona to Athens – Medieval Medley, 12-Day Voyage
Details coming soon!

Papapietro Perry Winery
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2017 — A HARVEST OF THE HEART

Our spring club selection includes 2017 Pinots, so we wanted to give you a quick recap of the vintage. The 2017 growing season started off with record setting rainfall that was much appreciated after a five-year drought. In early spring, skies across Sonoma County began to clear, and the growing season began to look up with sunny and warm conditions. Bud break began in early March, with bloom following in late May through early June.

As the last weekend of August flowed into September, extreme heat arrived, producing temperatures in the upper 90s to 100°. The ripening process accelerated and most of the fruit became ripe all at once. This set off a furious picking schedule, kicking harvest into high gear. Pinot Noir, one of the first varietals to be picked, traditionally takes us about a month to bring in. In 2017, all our Pinots were harvested in just 10 days!

Then came the fires, starting on the evening of October 8th. Fortunately, by that time, our grapes had already been harvested, processed and were fermenting in tanks. While the fires did make international headlines, most wineries and vineyards were not significantly affected, us included.

The 2017 wines are straightforward and juicy, with excellent concentrations of flavors and aromas. The flavors for this vintage are fascinating, thanks to the heavy winter rainfall. The rains allowed the vines' roots to pull more nutrients from the soil, and additional foliage growth on the vines also developed deeper flavors in the grapes.



Sonoma County is a world-renowned growing region for Pinot Noir, and this vintage once again demonstrates why we continue to produce world-class Pinots. We know you will agree once you taste these phenomenal 2017 wines for yourself!

2017 will be remembered not only for the stunning wines produced, but also as a harvest of the heart. The outpouring of support for us locally and from around the world, and for those in the fire-impacted communities, has been heartwarming and overwhelming. This support truly inspires us in our unwavering commitment to source the finest grapes and make some of the greatest wines in the world. Cheers to you all!



SPRINGTIME QUICHE

Although quiche is a classic French cuisine dish, it actually originated in Germany. The word quiche is from the German word *kuchen*, which means cake. Quiche became popular in the U.S. during the 1950's. Because of its primarily vegetarian ingredients, it was once considered an *unmanly* dish—“*real men don't eat quiche.*” We beg to differ, and enjoy quiche as an entrée for breakfast or lunch, or as an evening snack. Paired with our 2017 Campbell Ranch Pinot Noir, you'll enjoy this delicious quiche even more!



10-in. pre-baked, deep-dish pie shell
5 large eggs
8 oz. ricotta cheese
8 oz. sharp Cheddar, grated
¼ c. flour
1 t. baking powder
1 t. salt
1 t. fresh ground black pepper
4 T. butter

½ lb. mushrooms, stems removed
and sliced
1 c. yellow onion, sliced thin
1 c. chopped spinach, cooked (or 9 oz.
frozen & defrosted) squeezed dry
1½ c. smoked duck OR ham, cut into
½" cubes (fat removed)
½ c. Parmesan cheese, grated

Preheat oven to 375°.

Start by pouring a glass of Pinot Noir for the cook. Then, in a large bowl, mix together eggs, cheeses, flour and baking powder. Add salt and pepper.

Melt 4 tablespoons butter in a medium sauté pan over medium high heat. Add onions and mushrooms, cook until soft and starting to brown, about 8 minutes. Remove from heat and stir in chopped spinach and duck (or ham). Let cool slightly while you sip another glass of Pinot. Fold sautéed ingredients into egg and cheese mixture.

Pour mixture into pre-baked pie shell and sprinkle top with Parmesan cheese. Place on a sheet pan and bake in the oven for 30-45 minutes until lightly browned. Remove from oven, let cool slightly and cut into slices. Pour Pinot Noir for the cook and guests, and serve the quiche warm or at room temperature with a side salad.



SIP & EAT SERIES – JOIN US!

Kick off your summer in style! Join us this summer for our Sip & Eat Series. Come enjoy the patio, sip some wine and savor gourmet dishes from a rotating selection of local food trucks! Our kick-off Sip & Eat weekend is on May 25th!

Mark your calendars now for the Sip & Eat dates: May 25, July 6, August 3, September 7 and October 5. Check our website for updates and more details. Reservations requested, but not required.

See you this summer on the patio!



TASTING NOTES

2017 PINOT NOIR

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 752

PRICE: \$55

This year's Russian River Valley blend delivers a spicy, earthy red fruit Pinot Noir. So delicious! Sweet earth, some oak and red raspberry are on the nose, with prettier, more nuanced, fruit and earth notes coming forward as the wine breathes. The flavor profile perfectly balances the line between earth and fruit. Cherry, raspberry and pomegranate flavors weave their way around a compelling line of clean earth and dust. As the wine opens, oak influence emerges with fresh tea and mineral notes. The captivating flavors are delivered with refreshing acidity and a light dusting of skin tannin that pulls this classy Pinot together.

2017 PINOT NOIR, PETERS VINEYARD

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 902

PRICE: \$60

Deep, dark concentrated fruit flavors drive this Pinot—a classic Peters Vineyard, plus a little something else. An added touch of warm sunshine at crucial stages of harvest produced a lush, slightly decadent, full-flavored wine. The fruit profile is cherry, all types of cherries. The nose starts with a heady blend of toast, sweet cherry kirsch and graham cracker. On the palate, luxurious dark cherry and caramel notes are joined by flavors of sweet tea and raspberry. This wine is delicious and juicy, but for all its impressive fruit, the cool morning fog influence at Peters Vineyard provides a racy line of acidity to keep the wine solidly on track.

2017 PINOT NOIR, CAMPBELL RANCH

APPELLATION: SONOMA COAST

CASES PRODUCED: 578

PRICE: \$60

This super complex Sonoma Coast Pinot starts with a nose that veers from fresh plum, bramble and blackberry at the start to more fine-tuned hibiscus and red fruits as the wine opens. The same ripe purple fruits found on the nose, along with well-integrated toasty oak notes, drive the flavor profile at the outset. As the wine breathes, the coastal influence emerges with more red fruit flavors and fresh forest floor. The wine has serious structure—acidity and fine-grained tannins—and nice weight with a bit more juiciness than is typical with a young Campbell Ranch Pinot. Intense and satisfying now, this Pinot has great aging potential.

2017 PINOT NOIR, NUNES VINEYARD
APPELLATION: RUSSIAN RIVER VALLEY
CASES PRODUCED: 552
PRICE: \$60

This ruby red beauty opens with a fresh red fruit nose of cherry and cranberry, and then progresses into brambly blackberry with barrel spice notes. Lively acidity delivers concentrated flavors in a similar mouthwatering progression. The wine opens with juicy, sweet cherry, cran-raspberry and apple skin flavors. As the wine breathes, flavors of strawberry, sweet tea and darker blue fruit notes appear and are framed with graham cracker and toasty barrel notes. The complex flavor profile and solid acidity keeps you coming back for more, and we like when that happens.

2017 PINOT NOIR, POMMARD CLONES
APPELLATION: RUSSIAN RIVER VALLEY
CASES PRODUCED: 551
PRICE: \$76

This year's stunning Pommard blend showcases the quality of our vineyards. The high-toned nose blends bright red fruits with subtle earth notes. On the palate, a vibrant line of acidity caresses complex, tightly knit red fruit flavors of pomegranate, sweet cranberry and tart cherry. Intriguing sassafras and earth notes emerge as the wine opens. The oak influence is tempered and well integrated. Compelling now, this Pinot will only improve with additional bottle aging if you have the willpower to wait.



BEHIND THE BAR

Behind our copper-topped wine bar there is always a smiling face waiting to pour you a sampling of our featured Pinot Noirs. Visit the tasting room on any given day and be warmly greeted by one of our spectacular staff members. These folks are here to be your personal wine ambassadors during your visit with us. We want to make sure you know who they are, and what each of them will share with you.



(L to R) Joseph, Willow, Jim, Joanna, Nancy, Connie, Shelley, Mark

the wine biz! Jim loves to talk recipes, restaurants and has a new favorite Pinot every day. Nancy, Renae Perry's sister, loves to share stories of the *garagiste* days when Ben Papapietro and Bruce Perry were just starting out. Filled with infectious energy, Joanna will encourage you to take plenty of photos for your wine country memories!

We would not be complete without our tasting room weekend warriors—Willow, Joseph and Mark (who you may have talked to on the phone!). Come stop by and say hello to them on Saturday or Sunday. Share a story, snap a picture or two, and leave with some bottles to share with your friends!

Our daily tasting includes four to five wines, and no appointment is needed. We welcome you to visit us at your leisure throughout the day. Your wine club membership includes complimentary tastings in our tasting room and either complimentary or discounted reservations for our **Pinot on the Patio**. This wine and cheese pairing experience is offered by reservation only and is another fantastic way to enjoy our handcrafted wines. Stop by, re-introduce yourself, sip our delicious Pinots and have some fun with us!

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