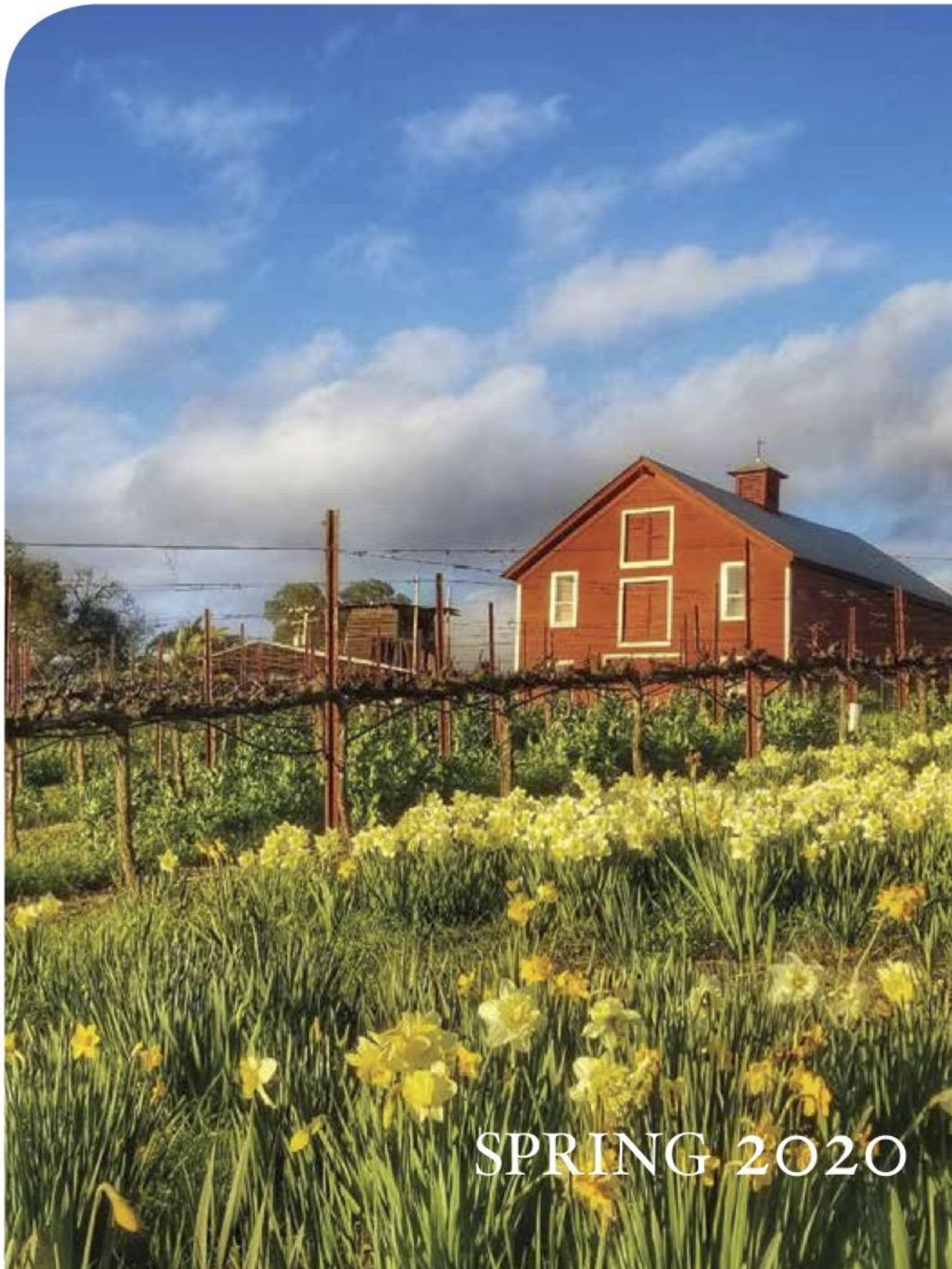




PAPAPIETRO  
PERRY



SPRING 2020

## SPRING 2020 RELEASE

- '18 Pinot Noir, Charles Vineyard, Anderson Valley
- '18 Pinot Noir, Nunes Vineyard, Russian River Valley
- '18 Pinot Noir, Peters Vineyard, Russian River Valley
- '18 Pinot Noir, Pommard Clones, Russian River Valley
- '18 Pinot Noir, 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](http://www.papapietro-perry.com/events).*

### 2020

- |               |  |
|---------------|--|
| March 7       | Riedel Wine Glass Seminar  |
| April 25 & 26 | Passport to Dry Creek Valley<br>31 <sup>st</sup> Annual Premier Wine & Food Festival |
| May 9         | Wine Club Member Sock Hop – Spring Club Party  |
| June 7 – 19   | Barcelona to Athens Wine Cruise  |
| July 18       | Chardonnay & Lobster Dinner  |

### 1<sup>st</sup> Saturdays

- June – October Sip & Eat Series (keep reading for details)

Papapietro Perry Winery  
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## 2018 – A WINEMAKER’S (AND WINE LOVER’S) VINTAGE!

The wines from 2017 were excellent. But after battling intense heat spikes and late season forest fires that year, our growers and the winemaking team were ready for a more “normal” vintage in 2018.

Turns out 2018 wasn’t “normal.” It was close to perfection.

During a recent tasting with the team, winemaker Ben Papapietro said, “There is such great acidity and balance in all the wines. Such depth of flavor and backbone. This vintage has potential for true greatness.”

The long, consistent vintage began with a cool spring that led to a longer bloom period for the vines. Sometimes this can negatively affect fruit set and lead to lower yields. But this is where the magic began. The weather was warm enough at just the right times for all our vineyards to sneak by with a solid fruit set with beautiful, full clusters and relatively small, flavor-packed berries.

The weather continued to cooperate throughout the summer. Moderate temperatures with an atypical period of cool weather in late July — when there’s always the risk of acid-sapping heat spikes – capped an excellent growing season. Such moderate conditions late in harvest allow for seriously long hang times for the grapes. Long and gradual ripening is typically the marker for classic vintages. Long hang times also allow the winemaking team to track the vineyards more effectively and pick the fruit at precisely the right time for each vineyard and clone.

This fortunate progression of growing conditions culminated in what might be one of the best vintages in recent memory. The grapes had intense fruit flavors at low sugars, deep colors and fresh natural acidity. The wines are beautifully balanced with an impressive depth of fruit flavor from all the different regions that provide our grapes.

We are so happy for you to finally taste these wines. Enjoy!







## AUTHENTIC POZOLE VERDE

Traditional Mexican *pozole* is a popular, classic soup or stew made with pork or chicken, hominy and spices, then topped with garnishes such as lime juice, radishes, onion, shredded cabbage and more. Pozole is a delicious dish that we get to enjoy at the winery! Analleli Mendez, our top-notch cellar guy Lucindo's wife, shared her recipe for pozole verde with us. This recipe has been passed down from her grandmother to her mother to her and now to us! We paired it with the 2018 Nunes Pinot Noir and oh my goodness – muy sabroso!

Serves 4 - 6

- 1 whole chicken
- 1 30-oz. can white hominy
- 3 Poblano chiles – sliced and seeds removed
- 1 bunch cilantro – roughly chopped
- 1 clove garlic – chopped
- 1 medium yellow onion – chopped

Place chicken in large heavy pot and cover with water. Bring to boil then reduce heat to simmer for 30-40 minutes or until no longer pink inside. When cooked, remove chicken only and add 1 can of white hominy. Softly boil the hominy and remaining chicken stock for 1 hour.



While hominy is cooking, add the seeded 3 Poblano chiles, ½ of the roughly chopped cilantro, 1 garlic clove and chopped onion to a blender. Purée the ingredients in the blender then add to the hominy and chicken stock. Continue to softly boil for 30 minutes.

Shred the chicken off the bone then add to stock. Serve the pozole in bowls large enough to accommodate the extra fixings. We like to add chopped cabbage, onions, cilantro, radishes, avocado and tortilla chips. Top with Salsa Verde (see below) and a pinch of Mexican oregano. And of course, a large glass of the 2018 Nunes Pinot Noir makes this home-cooked specialty really sing!

## SALSA VERDE

6 Serrano peppers – seeded  
15 green tomatillos – husks removed  
½ bunch cilantro

Preheat the oven to broil. Once the oven is hot, put the peppers and tomatillos on a baking sheet, and then place under the broiler until tomatillos are blistered and softened – about 15 minutes. Add them to blender with cilantro and salt, as needed. Purée until smooth.



## A DOG'S LIFE

If you've visited us in the last few years, chances are you've been met by our official greeter—Nola. Named for the great city of New Orleans, Nola is Renae Perry's "right paw" dog. An adorable cockapoo (a cross between a cocker spaniel and a poodle), Nola joined the Perry family a few weeks after her birth on October 3, 2013 and has been an integral part of the winery ever since, rarely leaving Renae's side.

Nola takes her duties seriously, always ready for work on time and to ride shotgun on Renae's short commute. In between greeting our guests, Nola busies herself



with patrolling the property to investigate new scents, socializing with other dogs, making sad sounds at the water dispenser until someone refills her cup with cold water, and when worn out, snuggling down in her comfy bed under Renae's desk. But Nola's most cultivated skill is convincing everyone who walks by her that she needs a doggie treat. She's also been known to persuade guests to share the tasting room crackers, or at least drop crumbs for her to enjoy. No one can resist her charms!

## TASTING NOTES

### 2018 PINOT NOIR, CHARLES VINEYARD

APPELLATION: ANDERSON VALLEY

CASES PRODUCED: 703

PRICE: \$60

The 2018 Charles opens with an aromatic burst of raspberry, blackberry and pretty floral scents with traces of dark oak notes. The palate offers tightly knit blue and red fruit flavors – cherry, raspberry, huckleberry and blackberry – along with well-integrated toasty barrel and bramble notes. Subtle floral and fresh blue plum appear as the wine opens. Fine grained tannins and balanced acidity make this a perfect pairing Pinot. Try it with duck stuffed with herbs, oranges and shallots, and cooked until the skin is ever so crispy.

### 2018 PINOT NOIR, NUNES VINEYARD

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 675

PRICE: \$60

Always well balanced and flavorful, the 2018 Nunes opens with vibrant, high-toned red fruit laced with fragrant purple violet and sweet oak notes. On the palate, savor waves of strawberry, cherry, dried cranberry and raspberry. As the wine opens, the flavors deepen to reveal hints of black raspberry, rhubarb and caramel toast, along with a refreshing acidity lift in the finish. A compelling wine – meaning the glass is empty before you know it. Enjoy a match of salmon with fennel and mushrooms, or at brunch with a goat cheese, mushrooms, fine herbs and egg scramble.

### 2018 PINOT NOIR, PETERS VINEYARD

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 1,022

PRICE: \$60



This garnet-hued beauty opens with an effusive nose of cherry and raspberry tea framed by well-integrated oak. On the palate, a juicy cherry blend—fresh Bing, ripe Rainier and Queen Anne—fuses with raspberry and caramel barrel toastiness. As the wine opens, more nuanced high notes of hibiscus tea emerge. There's a lovely balance between fruit and structure with ample acidity to keep the wine fresh, and oh so sippable. This Pinot will make any food pairing sing, so enjoy it with pork ribs, tri-tip or cedar-planked salmon.

### 2018 PINOT NOIR, POMMARD CLONES

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 604

PRICE: \$76

This lush, velvety Pinot starts with tangy red fruit aromas—cherry, fresh strawberry and pomegranate—with a solid band of earthiness, adding interest and depth. On the palate, the initial hit is fresh strawberry and cherry, which seamlessly transitions to darker fruit flavors like black raspberry and fresh plum. The Russian River Valley earthiness (think Leras Family Vineyards) adds to the wine's overall complexity. Oak influences provide the perfect balance—supportive, not assertive. The dark, intense flavors, delivered by a velvety mouthfeel with plenty of acidity and a hint of fine grained tannins, linger on while you long for the next sip. The wine to select when you want something special to pair with rack of lamb, wild duck breast with a side of Cumberland sauce or steak tartare.

### 2018 PINOT NOIR, RUSSIAN RIVER

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 1,537

PRICE: \$55

Vibrant aromas fill the nose with cherry and rhubarb merged with hints of crushed rock minerality and earth. The mouth offers generous flavors of sweet and sour cherry, rhubarb, plum and raspberry. Mid-palate, subtle spicy oak and tea join in, adding complexity and depth. The solid structure stays in the background, never interfering with the lush flavors. Enjoy with wild king salmon cakes, or pork tenderloin with roasted cherries and shallots.



## SIP & EAT SERIES



Everyone loves an outdoor party, right? So join us for one – or more – of our Sip & Eat Series events running the first Saturday of every month from June through October.

Start on our amazing patio with gorgeous views of Dry Creek Valley. Add a few glasses or a bottle of our award-winning Pinot Noir,

Chardonnay or Rosé. Sprinkle in some friends and you have a rocking start to the summer season! The perfect Sonoma County Saturday!

And there's food, of course. Really good food. Each month we welcome some of the best high-end food trucks serving fresh, thoughtful dishes that pair fantastically with our delicious wines!

- |             |   |
|-------------|---|
| June 6      | Rocker Oysterfeller's Ultimate Paella – you asked for it and it's back!         |
| July 4      | Damn Dogs! Gourmet Hot Dogs – hot diggity dog!                                  |
| August 1    | The Grilled Cheez Guy – need we say more?                                       |
| September 5 | Wing Man – crispy wings and house made sauces                                   |
| October 3   | Pilón Kitchen – back by popular demand, authentic Latin family-inspired recipes |

So make a plan now. Grab some friends who enjoy great food and wine, and come visit us for the perfect Sonoma County Saturday!

*Check out our website for more details. Sip & Eats are offered the first Saturday of the month beginning June 6<sup>th</sup> and ending October 3<sup>rd</sup>. Wine is available by the glass or bottle. Prices from food vendors vary. Reservations are requested so our food vendors can plan accordingly. Seating is at communal tables and is on a first come, first served basis. Vendors subject to change.*

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