

FALL 2021



WINE CLUB EXCLUSIVE NEWSLETTER



PAPAPIETRO
PERRY



FALL 2021
RELEASE

2019 777 CLONES
PINOT NOIR

2019 CAMPBELL RANCH
PINOT NOIR

OWNER/WINEMAKER

Ben R. Papapietro

This impressive wine has a complex nose driven by fresh, high-toned red fruit and purple flowers infused with toasty crème brûlée notes. The seductive nose gains complexity as the wine opens. On the palate it's difficult to tell what flavor takes the lead. There's sweet raspberry, cherry and cranberry framed by crushed rock minerality and warm barrel toast notes. The complex flavors are heightened by balanced acidity. This is a long, classy mouthful of wine. Drinking noticeably well now and will gain complexity with some age.

CASE PRODUCTION: 582
PRICE \$80

Swirl and sniff this dark garnet beauty and you are hit with a burst of intense dark red fruit aromas infused with fresh coastal earth notes. On the palate there is a tightly-knit blend of fresh plum and strawberry fruit with subtle hints of fresh herbs and toasty oak, especially as the wine opens. The fresh acidity lifts the nuanced flavors through the long finish. The Campbell Ranch is drinking well now but with a bit more age it will shine.

CASE PRODUCTION: 619
PRICE \$64





2019 LERAS FAMILY VINEYARDS
PINOT NOIR

The wine starts with striking ruby color and deep red fruit aromas. As the wine opens, an expressive cherry and strawberry nose are joined by subtle perfume and caramel oak notes. The palate really delivers with a seamless, clean mix of fruit, cherry, rhubarb and strawberry, and Russian River Valley minerality. Just the right amount of acidity to elevate the flavors. The wine has a depth of flavor, texture and a super long finish. This is a classic representation of Pinot Noir.

CASE PRODUCTION: 1019
PRICE \$64

2019 SONOMA COAST
PINOT NOIR

This unique blend of vineyards in the Sonoma Coast expresses a light ruby colored wine that dashes around the glass as a well-balanced Pinot should. The high-toned fresh fruit nose combines purple flowers and light oak influence. On the palate, the wine is packed with distinct flavors. The bright red fruit in the form of tart cherry, cranberry and raspberry are nuanced with mineral and subtle toasty notes. As the wine opens, the acid is refreshing, and the wine is elegant with an appealing supple sweetness. As a true Sonoma Coast Pinot, this distinctive wine is extraordinary.

CASE PRODUCTION: 978
PRICE \$59

2019 DRY CREEK VALLEY
ZINFANDEL

The winemaker's expertise coupled with the ideal summer growing conditions made this a stunning Zinfandel. The nose bursts with juicy red fruit, blueberry and fresh plum. On the palate, the wine presents deep raspberry, fresh plum flavors that mingle with minerality and juicy blackberry notes. When you harvest old vine Zinfandel at lower brix levels in Dry Creek Valley during an idyllic growing season, you get intense flavors with balanced acidity. This wine is ready to enjoy now or will reward beautifully with some time.

CASE PRODUCTION: 556
PRICE \$52



UPCOMING EVENTS

OCTOBER 30, 2021: FALL WINE CLUB PARTY

NOVEMBER 2 & 9, 2021: UNBOXING & UNCORKING (MEMBER ONLY)*

NOVEMBER 12, 2021: WINE & BINGO NIGHT*

DECEMBER 10, 2021: PINOT & PAELLA*

JUNE 11, 2023: MEDITERRANEAN CRUISE WITH THE OWNERS

ANY TIME: VINO@HOME*

PRIVATE VIRTUAL EVENT: CONTACT OUR EVENTS EMAIL BELOW*

*Virtual Events

For more information or the full events calendar, please visit our website at www.papapietro-perry.com/events or email events@papapietro-perry.com



COME IN AND TAKE A SEAT

With harvest in full swing, preparing this amazing Fall Wine Club release, gearing up for our Holiday Magnum Allocation, and finalizing our holiday gift packages, it has been a busy 2021 at Papapietro Perry Winery. As things have changed over the past year, so has our tasting room. We are now exclusively offering seated tasting experiences out on the patio. We will provide the same great service with a more personalized, intimate tasting without distractions. Sit down, relax, and let our host bring each wine directly to you!

We recently expanded our patio overlooking the Dry Creek Valley and added additional comfortable seating, combined with stunning views, exemplary service, and an excellent collection of wines to complete this one-of-a-kind experience. You can add a charcuterie plate to your experience or ask your host which local artisanal Volo Chocolate Bar pairs best with your wines. Make a reservation through our website or on the Tock website (exploretock.com). Walk-ins are always welcome; please keep in mind that seating is dependent on availability. We're looking forward to seeing you and we're doing everything we can to create a safe environment.



SIMPLY THE BEST - BEEF BOURGUIGNON

Chef Jim May's easy Beef Bourguignon recipe is a melt-in-your-mouth classic French stew made with tender pieces of beef chuck, bacon, and vegetables braised in red wine. This simple dinner is great any night of the week.

Ingredients matter for this traditional French dish and wine is a crucial component of beef bourguignon! Pinot Noir is a medium-bodied wine that won't overwhelm the stew but has the perfect amount of tannins to help tenderize the beef as it simmers. Pair this with our 2019 Leras Family Vineyards, Pinot Noir for a delicious beef dish to add to your repertoire.



Ingredients

- ¼ lb. bacon diced, about 4-5 strips
- 2 T. olive oil
- 3 ½-4 lbs. boneless beef chuck, trimmed and cut into 1-inch cubes
- 3 cups yellow onion, diced
- 4 cloves garlic, minced
- 1 cup Pinot Noir
- 14 oz. beef broth
- 1 14.5 oz. diced tomatoes with liquid
- 3 oz. tomato paste
- ¼ cup soy sauce
- ½ cup flour
- 2 t. dried thyme or 2 T. fresh
- 2 bay leaves
- 3 cups carrots (about 4 large), peeled and cut into ½ inch rounds
- 3 cups red potatoes, washed and cut into 1-inch cubes
- 3 cups button or crimini mushrooms, cut in half
- Salt and black pepper to taste
- ¼ cup fresh parsley, chopped

Directions

Heat a large heavy pot or Dutch oven over medium heat and add bacon. Cook until crispy, stirring occasionally. Remove from pot and set aside.

Add 2 tablespoons olive oil to pot. Season beef chuck with salt and pepper. In batches, add beef to the pot in a single layer and sauté until brown on all sides, about 10 minutes. Remove beef and set aside. Repeat with remaining beef adding more oil if necessary. In the same pot used to brown the beef, add onions in the remaining oil and sauté until light golden brown, about 6-8 minutes. Mix beef back in the pot and add the garlic, wine, tomatoes with juice, tomato paste, soy sauce, flour, thyme, and bay leaves. Bring to a boil. Reduce heat to low, cover pot, and bring to a slow simmer for 1 ½ hours, stirring occasionally.

After 1 ½ hours, add carrots, potatoes and mushrooms, cover, bring to a simmer and continue to cook covered for 30 minutes. Uncover and simmer until sauce is slightly thickened, stirring occasionally, about 10 minutes. If too thick add more wine, beef stock or water. Stew can be made 1-2 days ahead, cooled, covered, and refrigerated.

The dish is ready when the beef is fork-tender. Remove bay leaves and pair with mashed potatoes, buttered egg noodles, rice, or all on its own. Garnish with chopped parsley, pour another glass of the 2019 Leras Family Vineyards, Pinot Noir and enjoy!





ALL IN THE FAMILY

WINERY FAMILY

Left to right: Todd, Jim, Dawnell, Natasha, Renae, Jessica, Nancy, and Devon

Family is at the center of Papapietro Perry, and we have multiple generations to prove it. Not too many people can say they work in an industry because they love and relate (literally) to the people they work with. At our winery we have aunts, uncles, nieces, daughters, brothers, and mothers all working side by side – and doing so with big smiles on their faces!

Renae Perry is one of our owners and she knows the pleasures of working directly with family. Her sister Nancy Juarez is our Co-Tasting Room Manager and virtual tasting host extraordinaire. But our newest 'family' member is none other than Renae's niece and Nancy's daughter – Jessica Mullen. Jessica grew up in Palo Alto, California, and went cross country for college at the University of Michigan. After graduating, she moved to New York and worked in digital ad sales and at a multi-media agency. When returning to her home state, she moved to Los Angeles to work in TV Development. In Los Angeles, she met her husband, Devon Mullen, musician and Papapietro Perry cellar and harvest worker. After Los Angeles, Jessica became artist manager for her husband's band Dizzy Dames as they traveled cross country living in their van, also known as the Jambulance. When the pandemic hit, she and her husband fled to be with family in Healdsburg, they realized they had found their oasis and decided to stay. With the explosion of virtual events, we were lucky to have her, she became the Events & Relations Manager. She is also responsible for all those great Instagram and Facebook posts and collaborates with our Marketing Manager, Luke Ammerman.

But our love of family does not stop there. Natasha Llapitan, Co-Tasting Room Manager, is a third generation Sonoma County resident. She is not new to wine country or the wine industry and has worked in various roles over the last 12 years with Papapietro Perry. Natasha enjoys her family time with her husband and three sons at home and at the winery she works alongside her stepfather, Chef Jim May, who has been working with us for over 11 years. To keep the family thread going, her mother Dawnell and her uncle Todd also pour wine in the tasting room.

Family is one of the most important things in life. When you are part of our wine club, you are not just club members, you too are part of our extended family. And when you visit, we can't wait to welcome you home!



TO CLONE OR NOT TO CLONE

You may know that Papapietro Perry's Pinot Noir wines are always made with 100% Pinot Noir grapes but did you know that hundreds of different clones of the Pinot Noir grape exist? Each single vineyard Pinot Noir can be comprised of many different clones.



777 CLONES PINOT NOIR

Leras Family Vineyards cluster of 777 Pinot Noir grapes weeks before harvest

What's a clone you ask? It is quite involved but the simple answer is that it is a cutting from the most desirable vine, that is grafted onto rootstock to create a clone with unique characteristics and flavor profiles. Still confused? Another way to look at this is that each Pinot Noir clone has a personality, and that personality is impacted by the growing conditions in a vineyard.

Let's use roses as an example, there are many different colors of roses yet they are all still roses. Now imagine each clone of Pinot Noir is a different color of rose. Let's say the 777 Clone is a yellow rose. Our 777 Pinot Noir would then be a bouquet of yellow roses; but these roses are from different vineyard locations so they may vary in vibrancy of color and height, etc. If the 777 clone is yellow, the 667 clone is red and the Pommard 115 clone is white - then our single vineyard designate Pinot Noirs are actually a mix of roses that are all different colors but are all from the same location.

Clonal selection is important when it comes to Pinot Noir. This is because winemakers have come to realize that the different clones result in both different quality levels and tastes in wine. Some clones of Pinot Noir make bold and robust wines while others are pale-colored but offer the most amazing floral aromas. There are over 40 different clones of Pinot Noir documented in the *Catalogue of Grapevine Varieties and Clones* and about 15 of these clones are popular throughout the world because of their quality.

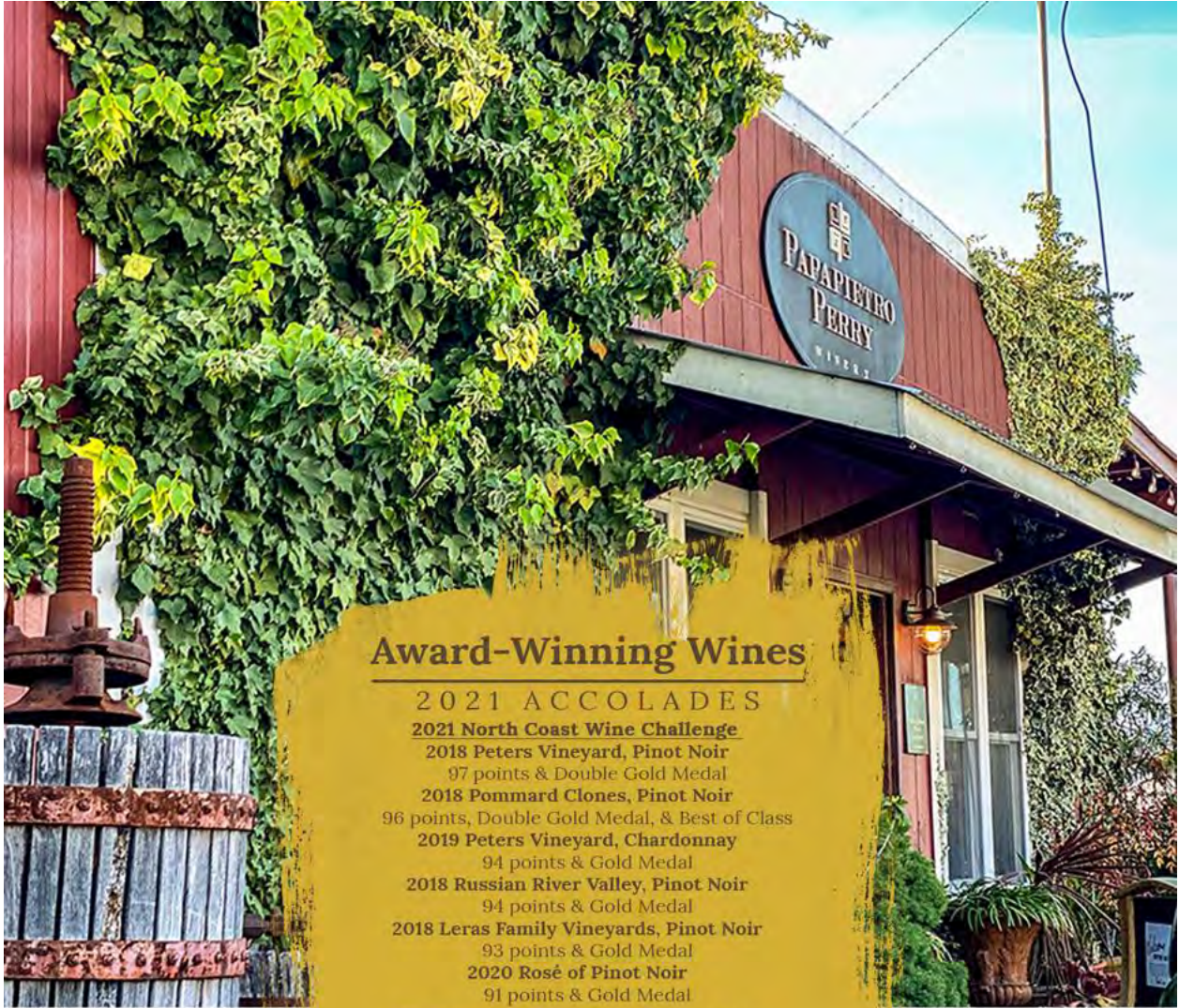
At Papapietro Perry, each clone of every vintage is harvested, sorted, fermented, and barreled separately before being carefully blended by Ben Papapietro and our winemaking team to produce a balanced, delicious wine, true to each vineyard's character.

To help illustrate this process, we bottled two distinct clones of Pinot Noir - our Pommard Clones and our 777 Clones. These are a blend of the individual clones from different vineyard locations. Our single vineyard designate wines (Peters, Nunes, Charles, Leras Family and Campbell Ranch) are all a blend of multiple clones; however, all are from the same vineyard location.

Diversity is important - it creates a healthier environment. This is why many growers maintain several different clones of a particular grape in one vineyard location and why we blend various clones together. We are still blending various Pinot Noir grapes together to make a Pinot Noir, so it's not the same as a blend of different varieties of grape.

We all win in this scenario - a diverse set of clones is crucial to creating complex wines. Some provide lively aromatics or soft mouth texture while others provide a delicious and prevalent earthiness. This wide selection of clonal attributes provides our winemaking team with a diverse palette to frame layered vineyard blends, especially our Russian River Valley wines.





Award-Winning Wines

2021 ACCOLADES

2021 North Coast Wine Challenge

2018 Peters Vineyard, Pinot Noir

97 points & Double Gold Medal

2018 Pommard Clones, Pinot Noir

96 points, Double Gold Medal, & Best of Class

2019 Peters Vineyard, Chardonnay

94 points & Gold Medal

2018 Russian River Valley, Pinot Noir

94 points & Gold Medal

2018 Leras Family Vineyards, Pinot Noir

93 points & Gold Medal

2020 Rosé of Pinot Noir

91 points & Gold Medal

2021 American Fine Wine Competition

2018 Campbell Ranch, Pinot Noir

97 points, Best in Show, Best in Class, & Double Gold

2018 Pommard Clones, Pinot Noir

94 points & Double Gold

2018 Russian River Valley, Pinot Noir

94 points & Double Gold

2018 777 Clones, Pinot Noir

93 points & Double Gold



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