



# PAPAPIETRO PERRY



SPRING 2021

## SPRING 2021 RELEASE

- '19 Pinot Noir, Russian River Valley
- '19 Pinot Noir, Charles Vineyard, Anderson Valley
- '19 Pinot Noir, Nunes Vineyard, Russian River Valley
- '19 Pinot Noir, Peters Vineyard, Russian River Valley
- '19 Pinot Noir, Pommard Clones, Russian River Valley



## UPCOMING VIRTUAL EVENTS

*Mark your calendars for these fun virtual events. For more information, please visit our website at [www.papapietro-perry.com/events](http://www.papapietro-perry.com/events).*

### **2021**

- |                 |                                                                   |
|-----------------|-------------------------------------------------------------------|
| March 25        | Riedel Wine Glass Seminar                                         |
| March 27 & 28   | Spring Curbside Pickup Weekend                                    |
| April 6 & 13    | Unboxing & Uncorking the Spring Wine Club                         |
| April 8         | Virtual Trivia Night                                              |
| April 22        | Journeyman Meat Company Virtual Tasting                           |
| May 13          | Wine, Cheese & Chocolate                                          |
| Every Wednesday | <i>Wine &amp; Whatever Wednesday</i> – LIVE on Facebook & YouTube |

## 2019: THE 'PERFECT STORM' VINTAGE

In 2019, Mother Nature kept us on our toes with a growing season bookended by flooding and wildfires. Fortunately, neither the flood nor the fire had a negative impact on our grapes. Actually, the 2019 growing season was fantastic, and the vintage is being touted as world class!

In February, we experienced heavy rainfall causing severe flooding in the Russian River Valley area, especially along the river. Because the vines were in their winter dormancy, the floodwaters didn't harm the vines or affect the 2019 grape crop. The rains continued into the spring with cooler temperatures into June, which allowed the grapes to mature gradually. Summer gave us mild temperatures, allowing for long hang times, even ripening, and distinctive flavor development. With the extended, cool growing season, the grapes ripened at lower sugars. The result is fresh acidity, full flavors and wonderful balance in all the 2019 fruit.

Our harvest began mid-August, and kept a steady pace through September and into early October. Then the Kincadee wildfire hit mid-October. This brought a dramatic close to the entire area's harvest. The fire caused evacuations, our winery included; however, the fires did not impact the winery or our harvest. Our grapes were already picked and either finished or almost finished fermenting before the fire, and most of our juice was in barrel when the fire began.

Tasting through these wines for the spring allocation, we noted this exceptional vintage had produced wines with great structure. Winemaker Ben Papapietro says, "The results are super: deeply colored, well-balanced, bright, lively and full of flavor. A superior vintage. We are expecting this vintage to be incredibly age-worthy, a classic Northern California vintage and one for the books!"



We know once you start sipping on your spring wine club allocation that you'll agree 2019 will go down as a truly spectacular and historical vintage! Salute!



## VOLO MEXICALI CHOCOLATE CHEESECAKE

*Our Wine, Cheese & Chocolate virtual tasting event is a big hit. The perfect union of chocolate, cheese, and wine makes for a divine sensory-taste experience! To further enhance this perfect union, we sent Chef Jim May to the kitchen and he combined Laura Chenel goat cheese and VOLO chocolate into a deliciously decadent dessert. Pair a slice or two with a glass of our 2019 Pommard Clones Pinot Noir, and ooh là là!*

### CRUST

- 1 9-oz. package Nabisco Famous Chocolate Wafers (or chocolate graham crackers)
- 2 t. finely ground black pepper
- 1 stick unsalted butter, melted
- pinch of salt

Pulse wafers and black pepper in a food processor until fine. Add butter and salt, process until mixed. Spray a 9-inch springform pan with cooking spray. Wrap bottom of pan with foil to prevent any water leaking in. If you don't have a springform pan, you can line a traditional cake pan with parchment paper or aluminum foil. Press crust mixture on bottom of pan and along sides.



### FILLING

- 1 lb. Laura Chenel Fresh Goat Cheese, room temperature
- 8 oz. cream cheese, room temperature
- ½ c. sugar
- 2 regular bars (5 oz. total) VOLO MexiCali Chocolate\*, melted, slightly cooled
- 4 eggs, room temperature
- 1 t. vanilla
- pinch of salt

Cream the two cheeses together until smooth. Mix in sugar, chocolate and vanilla. Add eggs one at a time until blended. Pour into prepared crust mixture and bake in bain-marie (hot water bath\*\*) in a 325° oven for 1 to 1¼ hours or until just set. Remove from heat and place on a rack to cool. Keep refrigerated. When ready, remove from pan, top with chocolate shavings and serve with the 2019 Papapietro Perry Pommard Clones Pinot Noir.

\*VOLO Chocolate is a specialty chocolate that we feature in our Virtual Wine, Cheese & Chocolate tastings – another chocolate can be used that has a minimum of 70% cacao. You can order VOLO Chocolate online at [www.volochocolate.com](http://www.volochocolate.com).

\*\*A roasting pan filled with hot water halfway up the sides of springform pan.



## DID SOMEONE SAY VIRTUAL?

In today's new normal, so many of our gatherings are taking place virtually over video conferencing platforms like Zoom. But, you're probably wondering—how does a virtual wine tasting work, and is a virtual wine tasting right for me or my group?

Let's start with the basics—what is a virtual wine tasting? In a virtual tasting you get to taste and learn about several different wines, very similar to a regular wine tasting held in our tasting room. The difference is that instead of you visiting us, we come to you.

Virtual wine tastings let you and your taste buds take a mini-vacation without putting on real pants. Since visiting us in person is tough right now, with a virtual tasting you can enjoy the tasting experience from the comfort of your own kitchen, couch, or anywhere you get Wi-Fi. Engage with one of our winery hosts to learn about our winery and wines without having to leave home!

We host two types of virtual tastings—one is a private group wine tasting we call Vino@Home that typically lasts about an hour. For this tasting you purchase one of four different 'set' tastings, or you can customize your own selection. Once the wines arrive, the tasting is hosted over Zoom with one of our virtual winery hosts. The date and time can be very flexible. For our Wine Club members, if you already have the wines, we are thrilled to host a private virtual tasting for you. All you have to do is reach out to schedule it.

*Continued...*

The second type of virtual wine tasting is what we call a webinar-style tasting event. For these, we offer a theme tasting, which involves one or more wines and any other extras as a package. You purchase the package in advance so the package of wine and more arrives ahead of the tasting date. Then on the scheduled day and time, you log into Zoom and join the group, interactive tasting. Check out our Wine, Cheese & Chocolate tastings, Riedel Seminars, Paint & Sips, or Virtual Bingo. We are always adding more to the mix and always have a lot of fun...and wine!

For more information or the virtual events schedule, please visit our website at [www.papapietro-perry.com/events](http://www.papapietro-perry.com/events).



## TASTING NOTES

### 2019 PINOT NOIR, RUSSIAN RIVER VALLEY

APPELLATION: RUSSIAN RIVER VALLEY

CASES PRODUCED: 1,072

PRICE: \$57

Vintage 2019 produced some spectacular wines, especially those produced from Russian River Valley grapes. Our Russian River Valley blend starts with a burst of red fruit aromas. The palate offers concentrated layers of red fruit driven by ripe cherry and fresh raspberry, with supporting flavors of black tea, minerality and a kiss of barrel sweetness. Good depth, density and polish confirm the quality of this vintage and the vineyards.

### 2019 PINOT NOIR, CHARLES VINEYARD

APPELLATION: ANDERSON VALLEY

CASES PRODUCED: 595

PRICE: \$62

This year's Charles Vineyard is a delicious blend of old and new world. Deep red fruit aromas are accented by earth and subtle vinous notes on the nose. On the palate, savor layers of different cherry varieties and pomegranate laced with lively acidity. But it's the hints of earth and subtle herbaceous notes when the wine opens that make this a special wine.

**2019 PINOT NOIR, NUNES VINEYARD**  
**APPELLATION: RUSSIAN RIVER VALLEY**  
**CASES PRODUCED: 619**  
**PRICE: \$62**

The 2019 Nunes Vineyard Pinot offers loads of complexity, starting with the nose—a seductive blend of barrel toast and deep, concentrated dark cherry and raspberry that jumps out of the glass. The palate reveals raspberry, dark cherry and blackberry all woven with well-integrated toasty oak notes. High tone pomegranate and dried raspberry appear as the wine opens. Fresh acidity, a solid structure and the depth of flavors allow the complexity to build through the long finish. Simply a stunning wine.

**2019 PINOT NOIR, PETERS VINEYARD**  
**APPELLATION: RUSSIAN RIVER VALLEY**  
**CASES PRODUCED: 983**  
**PRICE: \$62**

Another classic Peters Vineyard Pinot with juicy cherry and raspberry aromas wrapped in sweet toasted oak. The fresh, lively palate offers Bing cherry, tart raspberry and toasty oak. The depth and refreshing essence in this wine is a testament to exceptional fruit grown in this vineyard. Thanks, Randy Peters!

**2019 PINOT NOIR, POMMARD CLONES**  
**APPELLATION: RUSSIAN RIVER VALLEY**  
**CASES PRODUCED: 594**  
**PRICE: \$78**

The 2019 Pommard Pinot reflects the excellent lots of wine that went into this blend. A complex nose shows red and purple fruit wrapped in warm baking spice notes. The palate reveals black cherry, raspberry and strawberry framed with medium acidity and well-integrated oak. As the wine opens, nuanced purple fruit, like fresh plum and blackberry, emerge. This well-balanced wine delivers velvety, complex flavors with a long, expansive finish. Wish we'd made more!





## MEET YOUR VIRTUAL HOSTS

Papapietro Perry is THE virtual place to be! We are having so much fun with all our virtual events and tastings. But who are these wonderful hosts of ours? Well, you'll certainly recognize some of these names and faces from visiting our winery.

When the pandemic first began, we launched a new series called *Wine & Whatever Wednesdays*. This is a FREE happy hour style tasting offered every Wednesday on Facebook and YouTube. Starting in 2021, we've switched up the schedule so on the first and third Wednesdays, Winemaker Ben Papapietro and Wine Club Manager Kristen Greenberg share amazing wines, tell behind-the-scenes stories, welcome special guests and more. *Wine & Whatever Wednesdays* is a great way to break up the week and sip along, too.

Look for Nancy Juarez, our Assistant Tasting Room Manager, if you sign up for one of our special tasting events, like Virtual Bingo. Nancy loves sharing winery stories and knows the winery inside and out. It helps that her sister is Renae Perry!

Vino@Home, a virtual wine tasting similar to visiting our tasting room, is offered daily at your convenience. This virtual tasting is where you can see the smiling faces of our tasting room hosts—Joanna, Michelle, Connie or Jessica—who are thrilled to take you on a wine tasting adventure from the comfort of your couch!

And last but not least, be sure to check out Chef Jim May's "Perfectly Paired" cooking videos offered free once a month on Facebook and Instagram! He'll have your mouth watering as he prepares the perfect dish to pair with our wines.

We invite you to join us for any of our Virtual Tastings and, of course, at the winery when possible! We are always eager to say hello, answer any questions and just share a glass or two of our delicious Papapietro Perry wines with you!



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)