

SPRING 2022



WINE CLUB EXCLUSIVE NEWSLETTER



PAPAPIETRO
PERRY



SPRING 2022
RELEASE

ADDITIONAL LIBRARY SELECTION INCLUDED

2020 777 CLONES
PINOT NOIR

2020 CAMPBELL RANCH
PINOT NOIR

OWNER/WINEMAKER

Ben R. Papapietro

This four vineyard 777 blend is always a real crowd pleaser. Deep garnet in color with an enticing nose full of clean red fruit with pleasing fresh herbs and sweet spicy oak that presents itself as the wine opens. On the palate, a flood of vibrant Bing cherry, raspberry and minerality, with subtle hints of fresh blueberry and herbs emerge. This delicious blend has great structure and acidity, an impressive mid-palate and super long finish. This wine already sings, but should age gracefully for those willing to wait a bit longer.

This deep garnet wine just looks delicious in the glass. The nose is a bit reserved at first, but as the wine opens there are complex dark red and blue fruit aromas, touched with just the right measure of toasty oak. On the palate, there is a complex blend of dark cherry, raspberry and dark plum with refreshing forest floor and coastal salty notes. Fresh acidity and fine grain tannins frame the flavors nicely through the long finish. This is a well-structured wine that is ready to drink now and will develop beautifully over time.

CASE PRODUCTION: 608
PRICE \$80

CASE PRODUCTION: 572
PRICE \$64





2020 NUNES VINEYARD
PINOT NOIR

Nunes Vineyard Pinot Noirs are consistently impressive in many forms; everything from lighter-bodied, red fruit stunners to brooding blue and purple fruit versions. Dark ruby in color, the complex nose starts with loads of spice and ripe red fruit. As the wine opens, there are more blue fruit notes, earth and warm barrel toast. The wine has a major impact on the palate. Vibrant, concentrated cherry, raspberry and strong tea notes at the outset with riper plum and dried fruits showing as the wine opens. The intense flavors are delivered via finely tuned tannins and acidity. There is a lot to admire in this beautifully textured wine.

CASE PRODUCTION: 649
PRICE \$64



2020 PETERS VINEYARD
PINOT NOIR

Year after year Peters Vineyard delivers delicious, cherry-driven winners, but the vineyard outdid itself in 2020. The pretty garnet red wine starts with a fresh, effusive nose of ripe cherry, white flowers and toasty oak notes. On the palate, a complex, balanced package of fresh red fruit flavors is fed by concentrated cherry and ripe raspberry. The primary flavors meld with fresh plum and toasty crème brûlée notes as the wine opens. This lip-smacking flavor profile comes with a rare combination of mouthcoating lushness and mouthwatering acidity. The wine is already well-integrated and tasting spectacular.

CASE PRODUCTION: 997
PRICE \$64



2020 RUSSIAN RIVER VALLEY
PINOT NOIR

Our Russian River Valley vineyards emerged beautifully from this challenging vintage, and it shows in this exceptional blend. The light ruby colored wine has an impressive nose of sweet red fruits, barrel spice and earth. The palate offers a generous helping of juicy red and blue fruit. Sweet cherry, strawberry and hints of black raspberry are up front, with toast and crisper cranberry notes emerging as the wine opens. This is a classic Russian River Valley wine, rich in fruit and earth, wrapped in a drinkable, lush package. This is a supple and lush blend that is perfect alone or with a meal.

CASE PRODUCTION: 703
PRICE \$59



UPCOMING EVENTS

APRIL 5 & 12, 2022: UNBOXING & UNCORKING (MEMBERS ONLY)*

APRIL 16, 2022: WINE & TRUFFLES - COOKING EXPERIENCE*

APRIL 28 - MAY 1, 2022: BODEGA BAY LODGE STAYCATION

MAY 19, 2022: RIEDEL WINEWINGS SEMINAR*

MAY 7, 2022: SPRING WINE CLUB PARTY

JUNE 25 & JULY 9, 2022: CHARDONNAY & LOBSTER DINNER

JUNE 11, 2023: MEDITERRANEAN CRUISE WITH THE OWNERS

*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

BEHIND THE BRAND



The new look of the Papapietro Perry marketing is the creative and innovative work of Marketing Manager Luke Ammerman.

Luke moved to Sonoma County from Fremont in 2013 to attend Sonoma State University (SSU) where he graduated with dual Marketing and Wine Business degrees. Luke did not just go to wine classes; he has made a point to work in the industry from the start. While at SSU, he worked for the Sonoma State Wine Institute and later, while living in Italy, worked as a marketing intern for an international snowboarding company and worked on various freelance graphic design projects for wineries in the Veneto Region. When he returned to the U.S., Luke stayed in Sonoma County working as a Sales and Marketing Director in the food and event industry for several years, while also consulting on successful Sonoma County political campaigns.

In May of 2020, he joined the Papapietro Perry family to take over winery marketing communications, graphic design, web design, photography, videography, and digital customer acquisitions. Over the past year and a half, you've seen Luke's hard work on projects such as redesigning our website, creative photography, email marketing, *Meet the Winemakers* video, *Perfectly Paired with Chef Jim May* cooking tutorials, Wine Club newsletters, as well as the beautiful new print material in the tasting room and wine shipments.

Luke appreciates being able to let his creativity flow and has spent time this past year visiting several of our vineyards to produce an impressive, deep dive into our sites and growers called, "*Meet the Growers.*" He also managed to produce all this great work while purchasing his first home in Santa Rosa and getting married this past October.

Thanks, Luke! You are such an integral part of our Papapietro Perry team!

THAI PORK MEATBALLS WITH POMEGRANATE PEANUT SAUCE

This amazing dish incorporates new elements that complement the complex depth of flavor found in our 2020 777 Clones Pinot Noir.

A Thai peanut sauce may not be the first thing you think of when choosing a dish to pair with Pinot Noir, but Chef Jim May hopes to change your mind. In this recipe, he includes a rich pomegranate molasses that pairs perfectly with the delicious dark red fruit profiles found in our 2020 777 Clones Pinot Noir. By adding a splash or two of wine instead of water to this recipe, you will find this dish goes surprisingly well with our Pinot Noirs.



Ingredients

(about 40 meatballs)

Meatballs:

- 1 lb. ground pork
- 2 eggs
- 2 t. salt
- 1 t. ground black pepper
- 4 green onions, chopped fine
- ¼ c. cilantro, chopped fine
- 1 T. fresh ginger, peeled and minced
- 2 t. fresh garlic, peeled and minced
- 2 T. soy sauce
- 1 c. panko crumbs

Sauce:

- 1 T. Thai red curry paste
- ½ c. smooth peanut butter
- 3 T. soy sauce
- 2 T. sesame oil
- ¼ c. pomegranate molasses
- ¼ c. coconut milk
- 2 T. fresh lime juice
- up to ¼ c. Pinot Noir
- chopped cilantro-garnish

Directions

Meatballs:

In a large bowl, whisk the eggs with salt and pepper. Add the pork and mix together with the rest of the meatball ingredients. Cover and refrigerate mixture for an hour. Roll the pork mixture into small, firm balls, about 1" in diameter and put on an oiled sheet pan.

The pork meatballs can be broiled in the oven on high for 5 minutes on one side until browned and turned over for another 5 minutes until cooked through, or you can heat 2 T. of oil in a sauté pan until hot, add meatballs and fry until brown on all sides. Remove and drain.

Sauce:

In a bowl, whisk together all of the sauce ingredients except the Pinot Noir until smooth. Whisk in wine to desired consistency if the sauce is too thick, thin it with a little wine. We recommend a thicker sauce for dipping and a thinner sauce for dressing. The sauce can be made a day ahead.

Serve:

The meatballs can be served in many different ways: with cooked rice, rice noodles, and/or vegetables (like red peppers, snow peas, carrots and green onions). Either place the meatballs and sauce into a pan and simmer over low heat for 5 minutes or until heated through, or lightly pour the sauce over the meatballs on your plate.

Alternatively, the meatballs can be served in lettuce cups, on a noodle salad, as the filling in a bahn mi sandwich, or as an appetizer by dipping the meatballs into the sauce with toothpicks.





WINE TOOLS WE LOVE!

There are endless wine tools and gadgets on the market, some are practical, others are unnecessary. Here some of our favorite wine tools we use every day in the tasting room and at home.

WINE OPENER:

Also known as a "wine key", everyone should have a corkscrew. You should probably have a few – one for the kitchen, one for the travel bag and one for your picnic basket. There are many types, but all should have a foil cutter, a lever and a "worm." The foil cutter, often a small, dull knife, cuts and removes the foil. The worm is the fun name for the corkscrew and the lever is the metal arm that uses leverage to pull the cork from the bottle. The Papapietro Perry corkscrew is a single-hinged lever with an efficient wraparound foil cutter that removes the top of the foil in a few simple twists. We open a lot of wine, and prefer it hands down.

WINE AERATION: DECANTER, AERATOR OR THE GLASS:

After being trapped in a bottle for years, wine needs exposure to oxygen to "open." Air physically changes the wine and our perception of it. As the wine breathes, aromas intensify and become more complex as flavors evolve. This is a desirable process in wine tasting. There are three ways we aerate wine: decanting, using a wine aerator or swirling in the glass. All three methods trigger wonderful chemistry.

Decanting is simply pouring the wine from the bottle into another vessel that exposes it to air. The vessel can be as simple as a plain pitcher or as fancy as a crystal decanter. Either way, decanting quality wine can be surprisingly rewarding. We think wines that benefit the most from decanting are young wines or older wines that might have sediment. It's so easy, and just takes a little extra time to do it.

An aerator can be handheld or a bottle stopper/wine pourer aerator. In both, wine runs through an aerating chamber. Our preference is the bottle stopper version, which conveniently fits into an open bottle of wine.

Swirling wine in your glass is a low tech, easy method of aeration and well worth it. This will add air, which will volatilize esters. A geeky term that means freeing up the beautiful aromas. Next time you have a glass of wine in your hand, smell the aromas before and after swirling to appreciate the difference.

CLASSIC CORAVIN & PIVOT:

No one likes to waste wine. The Coravin is an innovative tool that allows you to pour wine without removing the cork and exposing it to air. A thin needle pushes through the cork, injects a bit of inert gas into the bottle, and pushes wine into the glass. Pull the Coravin out, the cork closes and the wine is protected. The benefit here is being able to check the taste to determine if it's the perfect time to drink it. They say the Classic Coravin can preserve wine for months – even years, but we drink our wine too quickly to truly test that theory.

For those that don't need to preserve wines for years, there is the Pivot by Coravin. The Pivot preserves wine in the bottle for up to a month. It's easy to use and works with any still wine regardless of closure type: natural cork, synthetic, or screw cap. Just open the bottle, pop in the stopper and the small Pivot and you can pour a glass after a long Monday and finish the bottle with roast pork on Friday. We use the Pivot in the Tasting Room for that special bottle we want to share.

We have curated what we think are the best examples of each tool. All these methods are for sale at the winery, or online and the best part is each tool has a Papapietro Perry logo on it!



2020 HARVEST: EXCEPTIONAL THINGS COME FROM HARD TIMES

As if making exceptional wine wasn't challenging enough!

News from California wine country during the 2020 harvest was cataclysmic: record heat waves, out of control wildfires, and rumors of smoke tainted wines. This type of news grabs all the attention and becomes the "narrative."



But none of those story lines show up in Papapietro Perry's 2020 wines. Actually, just the opposite. The wines are stellar, with delicious, concentrated fruit and loads of complexity and structure.

It was a nerve-wracking harvest and at one point, it seemed as if the entire state was smoky or ablaze. Some of California's top wine regions, Napa Valley in particular, definitely suffered from smoke exposure, but fortunately Papapietro Perry wines were spared the effects of the wildfires.

The winemaking team had to adjust their process: pick earlier, keep a close eye and nose on certain lots as they went through fermentation, or they simply did not pick certain fruit. The 2020 vintage is a testament to those efforts (and a dose of good fortune).

The growing season started with a relatively dry winter, followed by a warmer-than-average summer. Bud break, which signals the start of growing season, began for most of our vineyards in the last week of February, a bit early. By August, a heat spell accelerated ripening, resulting in a relatively early start to harvest, and then there were fires and smoke.

With an already early start to harvest, the team was ready when the Walbridge Fire broke out and became a potentially disastrous issue. Winemaker Ben Papapietro had growers pick grapes early to avoid exposure to smoke. We picked Bucher Vineyard first on August 25 and the first lots from Leras Family Vineyards were picked a few days later.

It was the right call. Despite a slightly earlier harvest, the results were excellent.

2020 had its challenges, not to mention a global pandemic, but you can't taste any of that from what's in these bottles. In fact, these wines are the antidote to all the craziness.

This vintage reminded us all that exceptional things often come from hard times.





Award-Winning Wines

RECENT ACCOLADES

All Americas Competition

- 2019 Pommard Clones Pinot Noir
96 points, Runner Up Best of Show, Best of Class
- 2019 Russian River Valley Pinot Noir
94 points & Double Gold Medal
- 2019 Nunes Vineyard Pinot Noir
93 points & Double Gold Medal

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 of Show, Best of Class & Double Gold Medal
- 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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