

SPRING 2023



WINE CLUB EXCLUSIVE NEWSLETTER



PAPAPIETRO
PERRY

* DUE TO SUPPLY CHAIN ISSUES, OUR 2021 FOIL CAPSULES ARE DIFFERENT THAN PREVIOUS VINTAGES.



SPRING 2023 RELEASE

ADDITIONAL LIBRARY SELECTION INCLUDED

OWNER/EXECUTIVE WINEMAKER

WINEMAKER

**2021 RUSSIAN RIVER VALLEY
PINOT NOIR**

The Russian River Valley impressively captures a magnificent blend of multiple vineyards. The bright ruby color showcases a stunning beginning to this silky, medium-bodied wine. Sweet red fruits with some spicy and earthy notes on the nose lead into a very smooth, soft mid palate. The wine opens up with strawberry and crisp cranberry notes as the smaller berries give concentrated flavors of cherry and cola that continue through the lush finish. This wine has the versatility to drink with your favorite meal or is perfect on its own.

**CASE PRODUCTION: 995
PRICE \$61**





2021 NUNES VINEYARD
PINOT NOIR

Once again, the Nunes Vineyard gives us a bright and enticing vintage. Slightly darker in color, this wine has a nose of purple violet and sweet oak. On the palate, experience a smooth balanced mouthfeel with a blend of blackberry notes and cherry flavors. This wine deepens with a refreshing acidity leading to a lingering finish. It is so delicious you'll be longing for more.

CASE PRODUCTION: 570
PRICE \$66



2021 PETERS VINEYARD
PINOT NOIR

This classic is a fan favorite that begins with a beautiful garnet color and a nose full of baking spice and hints of vanilla. The depth of this rich, round mouthfeel is a refreshing blend of sweet cherry and green tea flavors. The cherry and raspberry notes are wrapped around a caramel, spicy, toasty oak long finish. This wine continues to stand the test of time year after year.

CASE PRODUCTION: 1,014
PRICE \$66



2021 777 CLONES
PINOT NOIR

This vineyard blend of 777 Clones is truly a superb wine that can be enjoyed now or impressively aged. The color shows depth and the enticing nose is full of toasty oak, red fruit, and fresh herbs. Moving into a smooth mouthfeel, the hints of cherry, plum and cola flavors are balanced and flood your palate with gentle acidity. Balanced and complex is the definition of the 777 Clones. This blend continues to be a star among our wines. This wine will age gracefully and your patience will reward you every time.

CASE PRODUCTION: 583
PRICE \$82



UPCOMING EVENTS

APRIL 15, 2023: RIEDEL WINE GLASS SEMINAR***

APRIL 29 & 30, 2023: PASSPORT TO DRY CREEK VALLEY**

MAY 13, 2023: SPRING WINE CLUB APPRECIATION PARTY**

MAY 18, 2023: THE ART OF PASTA & PINOT NOIR*

JUNE 9, 2023: WINE & BUILD A BOARD*

JUNE 11, 2023: MEDITERRANEAN CRUISE WITH THE OWNERS

JULY 8 & 29, 2023: CHARDONNAY & LOBSTER DINNER**

***VIRTUAL EVENTS **AT THE WINERY ***HYBRID EVENT - VIRTUAL & AT THE WINERY**

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



WINE CLUB MANAGER

Dianna Barr grew up in the Sierra Nevada Foothills in Nevada City, CA and moved to Sonoma County in 1989 to attend Sonoma State University where she earned a degree in Business and Marketing. She enjoyed the beauty and charm in Nevada City but fell in love with all that Sonoma County has to offer and instantly knew this was where she wanted to put down roots and start a family.

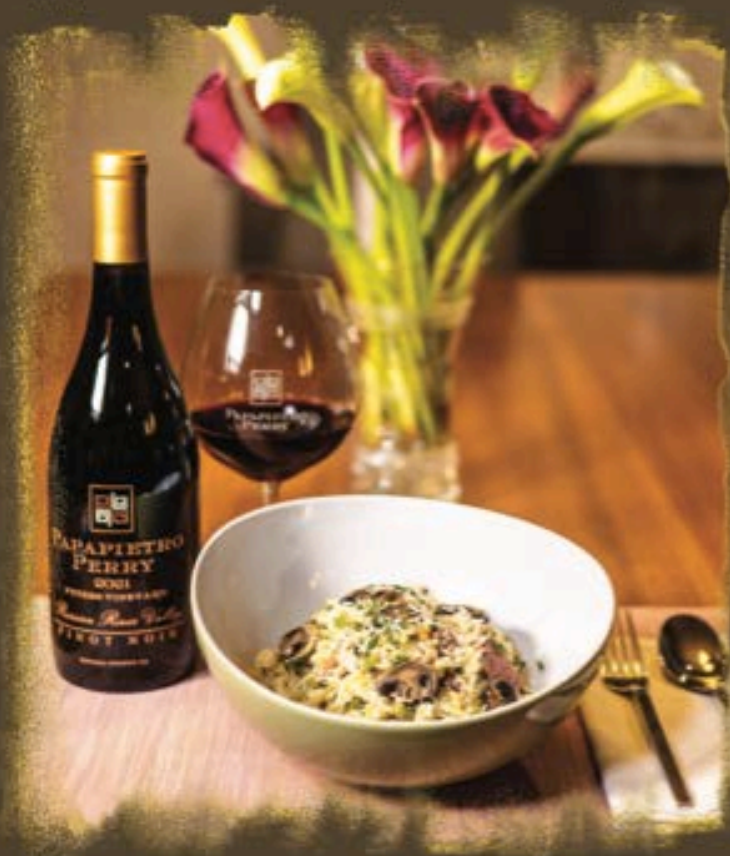
After staying home for 8 years to raise young children, she discovered her love of the wine industry. Dianna started working a few days a week in a small tasting room here in the Dry Creek Valley where she realized her love of Pinot Noir. Of course, Papapietro Perry was always at the very top of her list of favorites. The last 8 years, Dianna worked for a larger, corporate owned winery in Sonoma Valley where she had the opportunity to manage both the Tasting Room and Wine Club. There she found her niche and passion in working with Wine Clubs and its members. She loves the relationships you're able to build with club members and looks forward to building long-lasting relationships with all of our members. She is very excited to be able to work for this wonderful, family-owned winery and has already learned that our members are truly the best!

Aside from managing the wine club, Dianna keeps busy raising two teenagers, practicing yoga whenever she can, and reading. She loves the outdoors, gardening and taking advantage of all the wonderful activities available in Sonoma County.



SPRINGTIME RISOTTO

This dish is the perfect way to celebrate the arrival of Spring, with its fresh and flavorful ingredients. The combination of creamy risotto, savory salami, sweet peas, fresh fennel, and earthy mushrooms is sure to satisfy your taste buds. To complete the experience, we recommend pairing this dish with our 2021 Peters Vineyard Pinot Noir, which offers a perfect balance of acidity and lush red fruits to complement the rich flavors of the risotto. Enjoy this delicious and easy-to-follow recipe from Chef Jim May.



Ingredients

(Serves 4-6 People)

- 2 T. extra virgin olive oil
- 2 T. butter
- 1 large leek, white parts, halved lengthwise and sliced ½ inch thick
- 2 c. fennel bulb, halved and sliced ½ inch thick
- 1 ½ c. medium grain Arborio rice
- 8 oz. fresh white mushrooms, destemmed and sliced ¼ inch thick
- 6 oz. salami chub, halved lengthwise and sliced ½ inch thick
- ½ c. white wine
- 5 c. chicken stock
- zest of 1 lemon
- 1 t. dried thyme
- 10 oz. frozen petite peas
- 2 t. salt
- 1 t. fresh black pepper

Garnish

- ¼ c. Pecorino Romano cheese
- ¼ c. grated Parmesan cheese
- ¼ c. toasted pine nuts
- 3 T. parsley, chopped
- 2 T. extra virgin olive oil (optional)

Directions

Heat 5 cups of stock in a saucepan, bring to a simmer.

Clean the cut leeks by soaking them in a bowl of water and removing any dirt, then drain.

In another medium saucepan, heat 2T. of olive oil and 2T. of butter over medium heat. Add leeks and fennel and sauté until soft, about 8-10 minutes.

Add rice, mushrooms and salami and stir to coat for 2 minutes.

Add white wine, stirring until well reduced.

Start to ladle in the simmering stock ½ cup at a time. Stirring until absorbed then add another ½ cup. Stirring often.

After 15 minutes, add lemon zest and thyme. Continue adding stock until creamy but firm, another 6-8 minutes.

Fold in frozen peas and season with salt and pepper. Remove from heat and stir in Pecorino cheese and half the Parmesan. Stir in half of the parsley.

When ready to serve, top the risotto with the pine nuts, remaining parsley and Parmesan cheese. Finish with a drizzle of extra virgin olive oil, if desired. Total rice cooking time 20-25 minutes.



WINEMAKING TEAM

Tyson Freeman, Dave Low, Ben Papapietro,
and Lucindo Mendez.

BEHIND THE CELLAR DOOR

This year we are celebrating the 25th anniversary of Papapietro Perry Winery. How many years have you each worked here and what has been the key to the four of you working so well together over the years?

Ben: We all met through Renae and Bruce Perry's niece Rose. Dave started here in 2002, when Bruce and I hired Dave as our right-hand man we needed help with punch downs. Tyson came in 2003, originally to buy grapes for his own wine, he jumped in to help us and never left. Lucindo joined us in 2012 first on the bottling line and has been a consistent and reliable member for our team. From there everything clicked, and we knew we had found our crew.

Dave: We work well together because we all have the same goal which is to make delicious wine. Despite having three voices and occasional disagreements we are trying to accomplish the same thing.

Tyson: We are all dedicated and interested in making wine and we all respect each other's palate and knowledge. There is pressure during harvest, but Ben has set the standard with his management style by problem solving calmly, slowly, and deliberately. We are still learning from each other every day.

With the recent promotions, Ben to Executive Winemaker, Dave to Head Winemaker, Tyson to Assistant Winemaker and Lucindo to Cellar Master, what's changed, and will there be any operational changes?

Ben: I started making wine in 1980, so my goal was to take a step back from the day-to-day tasks and worry less about the particulars. I trust Dave, Tyson and Lucindo implicitly so I know everything will be covered. I will continue to do outreach and travel. At some point, Dave will join me when I travel and eventually, he will take that over as well. I will continue to be here to watch over my creation.

Dave: Nothing will change with the wines since we have been working together for so long. Most people don't realize how much of winemaking is not making wine, it includes paperwork, reports, and supplies, which I have been doing for years already. That is the unglamorous side of winemaking that we will continue to maintain.

Tyson: As always, Ben will continue to make the final decision in challenging situations. We discuss everything and Ben is always only a phone call away.

Are there any new vineyards or blends coming in the future, to take the place of Charles Vineyard?

Ben: We replaced Charles Vineyard with Umino Vineyard, but we are always looking for more grapes. We continue to look at Green Valley and in Sonoma Coast for new sources of fruit.

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Ben Continued: Charles was different because we had to use all the Charles in the single vineyard bottling, and we could never add it to a blend since we didn't have any other grapes from Anderson Valley.

Dave: We are always excited to try new vineyards, but for now we will keep the Umino Vineyard in the Sonoma Coast blend with the options to make it a single vineyard bottle down the line.

What have you seen change in the wine industry over the years? And more specifically what has changed at the winery?

Tyson: There are three times as many Pinot Noir producers since we started, and the quality is much higher than it used to be with new techniques and technology in winemaking. We are proud to remain competitive with the highest-quality Pinot Noirs. We have always done what it takes to make great wine.

Ben: In 2003, I went to become a tour guide because I didn't think the winery would survive, then we got the tasting room in 2005 and started focusing on Direct to Consumer, which is when our business started to take off. The changes to shipping laws also allowed us to make our wine available across the country. We also have a great base of vineyards which has helped give us the solid accolades over the years. Once we moved to this location, we could grow from 2000 cases to about 8000 cases, and we are able to sell everything we have. When we first started there weren't many Pinot Noir producers and there weren't even many grapes being grown. Now we are lucky to have very mature fruit.

What has surprised you about being a winemaker?

Ben: How hard it can be. There is a lot of pressure to keep the quality high by not taking short cuts or the easy way out. I have also done 25 years of PR, socializing at seminars and events, that was a part of the business I wasn't expecting to be so prevalent.

Dave: Maybe not surprising but an enjoyable part is the seasonality. We are doing something different throughout the year, selling wine, doing punch downs, topping, lab work, monitoring the grapes or walking in the vineyards. That is the rewarding part for me.

Tyson: It is a bit misunderstood, from the outside it looks easy, like you could read a book, go through the steps and figure it out but really you have to make a lot of judgements across the process, and they must be right. It takes time to learn how to make the right calls. Sometimes winemakers do too much but this is really a decision driven job.

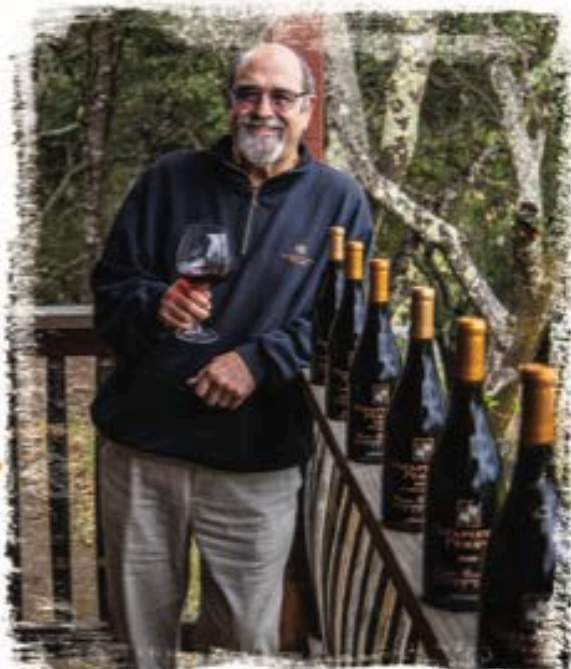
What goals in winemaking are you proud of achieving and what are you still working to achieve?

Ben: I am very proud of the wines we have made, with over 100 90+ point wines over the 25 years we have been in business. Also, the relationships we have with our growers and our customers. We have a very faithful base of customers that have stayed with us and trusted us to stay consistent and I think we have proven ourselves in this way. In the future, I hope to hold onto that consistency, and I am excited to see where this next phase takes us.

Dave: I am most proud of making wines that we like to drink; Ben has always said if the business fails, we still have wine to enjoy. Also, winning and placing in Pigs & Pinot twice and winning the Zinfandel Throw Down competition. It is special to win blind format competitions that are picked by winemakers and owners because it is recognition by our peers.

Tyson: We have it really good here. Maintaining quality, keeping up with the market and still having a great time together is my goal.

Ben: I appreciate and enjoy every day I am here making wine, with the loss of my co-founder, Bruce Perry we only appreciate the winery more and all the amazing times we have had together.





Award-Winning Wines

RECENT ACCOLADES

2023 American Fine Wine Competition

2020 Pommard Clones, Pinot Noir

94 points & Double Gold Medal

2020 777 Clones, Pinot Noir

94 points & Double Gold Medal

2020 Campbell Ranch, Pinot Noir

94 points & Double Gold Medal

Wine Enthusiast

2019 Leras Family Vineyards, Pinot Noir

93 points

2019 777 Clones, Pinot Noir

93 points

2019 Russian River Valley, Pinot Noir

91 points

2019 Pommard Clones, Pinot Noir

91 points

2022 AFWC - 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



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