

FALL 2022



WINE CLUB EXCLUSIVE NEWSLETTER



PAPAPIETRO
PERRY

* DUE TO SUPPLY CHAIN ISSUES, OUR 2020 FOIL CAPSULES ARE DIFFERENT THAN PREVIOUS VINTAGES.



FALL 2022
RELEASE

ADDITIONAL LIBRARY SELECTION INCLUDED

2020 POMMARD CLONES
PINOT NOIR

2020 CHARLES VINEYARD
PINOT NOIR

OWNER/WINEMAKER

Ben R. Papapietro

We met our goal again in making this truly special garnet colored beauty. This single clone wine starts with an effusive nose of dark berry, stone fruit, and purple flowers kissed with caramel and toast notes. The flavors are a seductive blend of cherry, black raspberry, and fresh plum with a well-integrated line of sweet, toasty oak. Fine grain tannins and mouthwatering acidity produce a polished and flavor-packed wine with a super long finish. This wine will impress all on its own.

Once again Charles Vineyard has delivered a stunning wine for this Fall lineup. Dark ruby in color, the aromatics lead with rich red fruit, driven by cherry and raspberry, laced with subtle notes of bramble and fresh herbs. The flavors are a complex blend of fruit - cherry, fresh plum, ripe raspberry - followed by earth and wet stone notes. Ample acidity and some fine grain tannins result in a wine with great depth and character. The Charles is delicious now, but with all that structure and depth it will age like a champ.

CASE PRODUCTION: 548
PRICE \$82

CASE PRODUCTION: 447
PRICE \$66





**2020 SONOMA COAST
PINOT NOIR**

This lively, ruby red wine creates a beautiful blend. It starts with impressive fresh fruit aromatics driven by bright red fruit, white flower notes and a whisper of toasted oak. On the palate, a refreshing light-bodied blend of raspberry, fresh cranberry, and hibiscus tea flavors converge with just a touch of caramel oak sweetness. These deliciously complex flavors are elevated by bright acidity and elegant structure. Once we started tasting this vibrant wine, we couldn't stop.

**CASE PRODUCTION: 586
PRICE \$61**



**2020 LERAS FAMILY VINEYARDS
PINOT NOIR**

This wine captures all the promise of Russian River Valley fruit. The bright ruby red color and aromatics are a nuanced blend of cherry, strawberry, rhubarb, and earth, with subtle perfume and blue fruit notes emerging as the wine opens. On the palate, tightly knit strawberry and dark cherry flavors combine with fresh Russian River Valley earth and subtle oak notes. The refined flavor profile is delivered with plenty of fresh acidity and a wonderful mid-palate burst of sweetness that carries the wine through a lingering finish. This silky, medium-bodied wine keeps you coming back for more.

**CASE PRODUCTION: 1,028
PRICE \$66**



**2020 DRY CREEK VALLEY
ZINFANDEL**

This Zinfandel is magic in a bottle. The nose delivers intense aromas of berry with secondary pepper and earth notes emerging as the wine opens. On the palate, expect a complex, enticing burst of concentrated fruit flavors loaded with fresh plum, blackberry, raspberry, and hints of blueberry, accented by subtle pepper and floral notes. Mouthwatering acidity creates great balance to this soft and lush wine with a long, delicious finish. This medium-bodied wine is only possible from old vines, and it continues to stand the test of time.

**CASE PRODUCTION: 400
PRICE \$58**



UPCOMING EVENTS

OCTOBER 29, 2022: FALL WINE CLUB PARTY

NOVEMBER 10, 2022: SAN DIEGO SUNSET SOIRÉE

NOVEMBER 11, 2022: PINOT & PAELLA - COOKING EXPERIENCE*

DECEMBER 8, 2022: WINE & BRAZILIAN BRIGADEIROS*

JANUARY 14, 2023: WINE & CAVIAR*

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

CELLAR MASTER



If you've been to a Papapietro Perry Winery party in the last couple of decades, you've probably met longtime member of the winemaking team, Tyson Freeman. Born in California, raised in Connecticut, he has lived in a lot of places and has had many different opportunities. He owned a painting business in Nantucket, was an economist in Boston, and a financial reporter working out of Seattle, Denver, and San Francisco.

Professionally, things really started falling into place for him when he started making wine with Papapietro Perry Winery during the 2003 harvest. "I was very fortunate to find wine and Ben, Bruce, Renae, and Yolanda when I did. It was a life changer. And Ben turned out to be the most generous and interesting mentor I could hope for."

The complex nature of winemaking suited Tyson's curiosity. "If you apply yourself in the right way, the world of wine offers endless opportunities to discover more about wine and yourself. I am always on a learning curve of some sort."

Tyson has been full-time at the winery as Cellar Master since 2009. He is also responsible for managing the production of the Papapietro Perry Rosé and Chardonnay each year. "It's always a team effort with the wine, but it has been so satisfying to really focus and dig into the winemaking on such popular bottlings."

Aside from winemaking Tyson keeps busy raising a young son with his German winemaker spouse, Rita, freelance writing and playing golf.

PORK SALTIMBOCCA WITH TRUFFLE PESTO ORECCHIETTE

The high notes of the fruit along with the subtle notes of sweet toast and caramel in the 2020 Pommard Clones highlight the abundance of sweet and salty pork flavors and meld perfectly with the reduction sauce. The wine's acidity leaves the taste buds wanting another bite.



Ingredients

(Serves 4 People)

Pork Saltimbocca:

- 4 x 4oz slices boneless pork loin
- 16 sage leaves, 8 chopped & 8 whole
- 1 clove garlic, minced
- 8 thin slices prosciutto
- ½ c. flour
- 6 T. butter
- 2 T. olive oil
- ¼ c. red wine
- ¼ c. shallots, diced
- 1 c. chicken stock
- salt and pepper

Truffle Pesto Orecchiette:

- 1 clove garlic, peeled
- ¼ c. un-salted pistachios, toasted
- +3 T. chopped coarse pistachios
- 1 c. fresh basil leaves
- ½ c. olive oil
- ½ c. truffle pecorino +3 T. grated (or pecorino cheese with truffle oil)
- ¼ c. parmesan cheese, grated
- 1 lemon, juiced
- 1 t. salt & 1 t. fresh ground pepper
- 8 oz. dried orecchiette pasta

Directions

Pork Saltimbocca:

Pound the pork into ¼ inch thickness between 2 pieces of plastic wrap. Mix chopped sage leaves with the garlic and ¼ c. olive oil. Add pork and marinate for 1-2 hours. Remove and dry with paper towels. Season pork lightly with salt and pepper.

Place 2 whole sage leaves on top of each pork cutlet and wrap 2 slices of prosciutto around the pork. Dust the pork with flour and set aside.

Heat a large skillet over medium high heat. Add 1 T. of butter and 1 T. of olive oil. When hot, put 2 cutlets in the pan, sage side up and cook for 3 minutes. Gently turn over with a spatula and cook for 2 more minutes before placing on a warm plate. Repeat.

In the same skillet over medium heat, add 2 T. butter until melted. Add shallots and cook for 2 minutes, stirring. Add wine and reduce by half, stirring up any bits from the bottom of the pan. Add chicken stock and reduce by half or until just starting to thicken. Remove from heat and whisk in last 2 T. of butter. Season to taste with salt and pepper and spoon over pork.

Truffle Pesto Orecchiette:

Put garlic in a food processor and pulse until minced. Add ¼ c. of the un-salted pistachios and pulse until coarsely chopped. Add basil and while running, add olive oil slowly until smooth. Add more oil if necessary to make it smoother. Add both ½ c. of the pecorino cheese and ¼ c. parmesan cheese, lemon juice, salt and pepper and pulse until combined. Set aside.

Bring a large pot of water to a boil. Add 1 T. salt and pasta. Cook until done, drain saving 1 c. pasta water. Return pasta to pot. Add pesto and gently stir over low heat, adding pasta water a little at a time to make sauce creamy. Season with salt and pepper and top with remaining 3 T. chopped pistachios, more grated truffle pecorino cheese and a drizzle of extra virgin olive oil. Serve with the Saltimbocca and the 2020 Pommard Clones Pinot Noir.





WINEMAKER BEN PAPAPIETRO

Over the years, our wines have garnered over 100 90+ scores. These accolades reflect 22+ years of consistency in Ben's winemaking style using the grapes he loves.

THE WINEMAKER'S HANDPRINT

One of the running clichés in the wine industry is that great wine is made in the vineyard. It is true that wine quality is limited by the quality of the grapes, you can't make 100-point wine from 70-point grapes. Winemakers have a huge influence on the final product, and some decisions matter more than others.

When to pick.

Choosing the level of ripeness, or when to pick the fruit, is the most consequential decision in shaping a wine's style. During ripening, sugar levels rise (which eventually means higher alcohol), riper fruit flavors develop and acidity drops. Pick too early and you're left with weak fruit flavors, light alcohol and less refreshing acid. Pick too late and there's nothing but sweet flavors, noticeably high alcohol and acid. Our team attempts to pick at the "perfect" ripeness, when the fruit has had time to mature physiologically and the sugar level and acid are balanced creating rich fruit flavors and refreshing acidity.

Grape processing - whole cluster, whole berry, crushed berry.

The next decision to make is how to process the grapes. Grapes can be fermented with stems as intact clusters (whole cluster) or "destemmed." The winemakers must decide whether to "crush" or keep them as an intact "whole berry."

Stem inclusion typically imparts certain green and vegetal flavors. The presence of stems also tends to knock down the color and raise the pH level slightly. While there are many great wines that employ whole cluster fermentation, Ben prefers the depth, mouthfeel and flavors of wine made from destemmed fruit with no stem inclusion.

The choice whether to "crush" the grapes pre-fermentation creates a different result than whole berry fermentation. With whole berries, fermentation takes place inside each grape until the grape skin breaks down and bursts from a buildup of carbon dioxide and heat later in fermentation. Up to that point, the lack of oxygen and trapped carbon dioxide results in noticeably fresh, fruity flavors and keeps the skin tannins soft. Ben believes that whole berry fermentation results in more precise, juicy and delicious wines.

CONTINUED >>



Native or cultured yeast.

Winemakers can simply allow a series of different, naturally occurring “native yeasts” to metabolize sugar into alcohol. Some believe this approach results in more complex wines that are “true to the vineyard.”

Over the years Papapietro Perry has experimented with different approaches and believes that using a selection of three different cultured yeasts achieves our winemaking goals. These yeasts not only get the job done reliably each vintage, but they accentuate the fresh, red fruit flavors of Pinot Noir and result in a lush mid-palate.

Barrels – what region, toast levels.

There are several brands of barrels from many different regions and they all have a unique flavor. Early experimentation convinced Ben that there was just one barrel for Papapietro Perry from one cooperage in France. Those staves are aged an additional year before toasting and assembly and result in a slightly more refined, subtle wine. These barrels are central to our style. The wines all taste different but there is a common barrel effect that we all have come to love: inviting notes of caramel, baking spice and crème brûlée flavors. We use different percentages of new oak on each wine.

There are hundreds of winemaking decisions big and small that coalesce in a winery's style. We could write a decent sized book about them. These are just a few of the major ones!



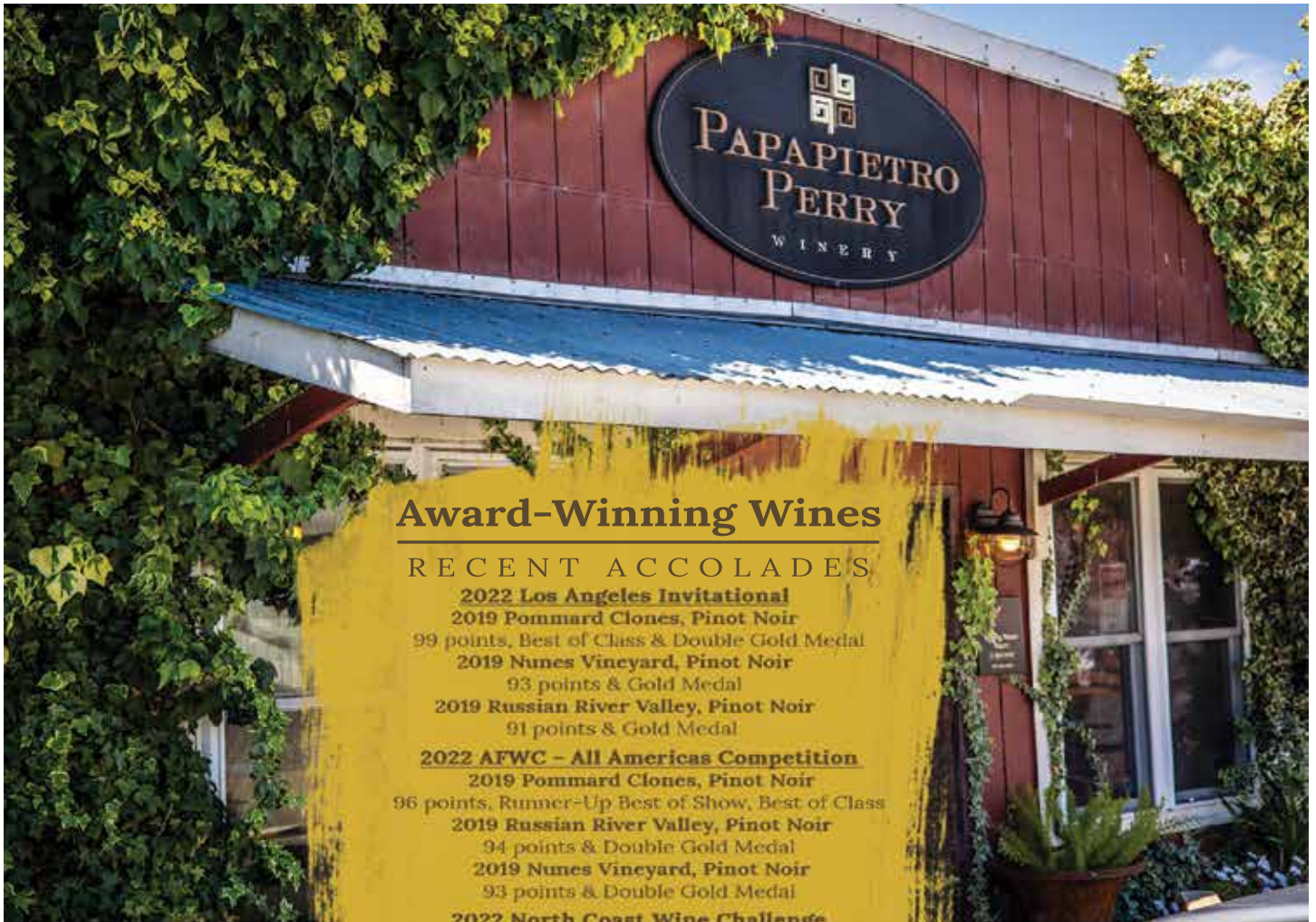
SAYING GOODBYE TO A GOOD FRIEND, CHARLES VINEYARD

The 2020 Charles Vineyard Pinot Noir included in this shipment will be the last vintage of Papapietro Perry wine made from this special site. After thirteen productive vintages in the Anderson Valley, we have decided to focus solely on the Sonoma Coast and Russian River Valley regions.

The Charles family has been a stalwart growing partner over the years, and Bill's meticulous farming made a huge difference in the wines. We have thoroughly enjoyed our relationship with the Charles Family and the wine we have made with their fruit.

So please savor our final vintage of Charles Vineyard. If you love the wine as much as we do, you might want to stock up. This wine will age beautifully and will sell out fast!





Award-Winning Wines

RECENT ACCOLADES

2022 Los Angeles Invitational

2019 Pommard Clones, Pinot Noir

99 points, Best of Class & Double Gold Medal

2019 Nunes Vineyard, Pinot Noir

93 points & Gold Medal

2019 Russian River Valley, Pinot Noir

91 points & Gold Medal

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

2022 North Coast Wine Challenge

2019 Charles Vineyard, Pinot Noir

95 points & Double Gold Medal

2019 Leras Family Vineyards, Pinot Noir

93 points & Gold Medal

2019 777 Clones, Pinot Noir

91 points & Gold Medal

2022 BevX Reviews

2019 777 Clones, Pinot Noir

95 points & 4.5 Stars

2019 Nunes Vineyard, Pinot Noir

94 points & 4.5 Stars

2019 Peters Vineyard, Pinot Noir

93 points & 4.5 Stars

2019 Leras Family Vineyards, Pinot Noir

92 points & 4 Stars



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