Winery Events

Every month, Papapietro Perry Winery hosts a variety of amazing events, including exciting partnerships with new vendors, destination events, and unforgettable winery parties. For those unable to visit us in person, we've integrated virtual elements into select events, allowing you to join us live from across the country. Each virtual package includes our award-winning wines paired with our partner's products and expertise, delivered to your preferred address. Stay updated on upcoming events by visiting our winery's events page and be sure to check your email for exclusive event notifications.

@PAPAPIETROPERRYWINERY

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Papapietro Perry

Spring 2024

Wine Club Exclusive Newsletter

A NOTE FROM THE WINEMAKING TEAM

Dear fellow Pinot Noir lovers,

We are excited to release the first half of our 2022 vintage exclusively to all of you, our loyal Wine Club Members. These wines have developed beautifully over the last two years, from the vineyards, into barrels, and finally bottled and ready to ship out this spring. Here is a bit more insight into the 2022 harvest including climate, fruit structure, and what to expect from the tasting profiles.

Our 2022 growing season began with ideal weather conditions through early summer. Unusually high temperatures in late August accelerated the harvest. The weather during the growing season included some early season frost and then a warm spring kicked off early budbreak.

Cooler temperatures were the norm for most of February. In early spring there were relatively mild temperatures, giving the grapes beneficial and ample hangtime. The harvest accelerated noticeably with much warmer temperatures in August and early September, with an especially hot stretch around Labor Day. This Labor Day heat wave caused all of the vineyards to reach maturity simultaneously, which kept the vineyard and cellar crews busy through a compressed harvest. To make things even more interesting, there was some rain in mid-September, luckily our fruit was unaffected due to the health of the vines before the rainfall occurred. We started picking Pinot Noir on August 22nd and all the fruit from our various vineyards was harvested by September 14th. The vineyards produced great quality fruit with intense concentration and complex flavors and the overall smaller berry and cluster size point to a stellar vintage. Expect to enjoy excellent wines from the 2022 vintage.

Sincerely,

BEN PAPAPIETRO
OWNER/EXECUTIVE WINEMAKER

DAVE LOW
WINEMAKER

TYSON FREEMAN
ASSISTANT WINEMAKER

Wine Club Benefits

Bronze	Silver	Gold
10% Discount on all wines and merchandise	**15%** Discount on all wines and merchandise	**20%** Discount on all wines and merchandise
6 Bottles, 2 times per year x2 (Pinot Only Option Available)	12 Bottles, 2 times per year x2 (Pinot Only Option Available)	24 Bottles, 2 times per year x2 (Pinot Only Option Available)
1 Special library selection per Wine Club Allocation	1 Special library selection per Wine Club Allocation	2 Special library selections per Wine Club Allocation
Shipping Months MAR OCT	Shipping Months MAR OCT	Shipping Months MAR OCT
Complimentary wine tastings for 2 people	Complimentary wine tastings for 4 people	Complimentary wine tastings for 6 people
Member **ONLY** access to specialty club wines, library wines, and pre-releases	Member **ONLY** access to specialty club wines, library wines, and pre-releases	Member **ONLY** access to specialty club wines, library wines, and pre-releases
2 Discounted Wine Club Party tickets and discounted event tickets	2 Complimentary Wine Club Party tickets and discounted event tickets	2 Complimentary Wine Club Party tickets and discounted event tickets
No additional shipping cost when adding wine to club shipment	No additional shipping cost when adding wine to club shipment	No additional shipping cost when adding wine to club shipment

Supplemental Clubs

For a limited time you have the exclusive opportunity to take your Wine Club experience to the next level by joining these previously waitlisted Supplemental Clubs! Enjoy a springtime favorite, our Rosé of Pinot Noir, known for its popularity and high demand since 2014. For the connoisseurs, savor the rare Mukaida Pinot Noir, meticulously crafted from the best 8 barrels sourced from Peters Vineyard. Treat your friends and family to delicious Pinot Noir on a grand scale each holiday season with our Holiday Magnum Club.

Rosé All Day
April Release

3, 6, or 12 Bottle Options

Mukaida
June Release

3, 6, or 12 Bottle Options
1, 2, or 3 Magnum Options

Holiday Magnum
November Release

1, 2, or 3 Magnum Options

2024 Spring Allocation

2022
777 Clones

Pinot Noir, Russian River Valley

This balanced clonal blend features a medley of subtle red and purple fruit. The nose begins with raspberry and fresh plum, as it opens there is purple violet, wild berries, and subtle baking spice. On the palate, this wine is juicy yet richly layered with cherry, blackberry, fresh plum, and light notes of oak. This wine's fruity acidity, lush mouthfeel and lively finish are lengthened by a light grip of tannins. This standout choice is truly memorable and a sophisticated drinking experience.

Case Production: 582
Retail: $82

2022
Peters Vineyard

Pinot Noir, Russian River Valley

A fan-favorite over the years, this wine is impeccably balanced with enticing aromas of dark red fruits, effusive floral notes of rose petal and a lingering finish. It boasts intense candied flavors such as cherry, raspberry, caramel, and a hint of vanilla. Adding to its complexity, the evolving characteristics in the glass have a medium weight, and the palate is rounded out by a nice overall silky texture and a hint of spice. This is a perfect food wine, it belongs on every table and has the great ability to age gracefully.

Case Production: 1,013
Retail: $66

2022
Campbell Ranch

Pinot Noir, Sonoma Coast

This West Sonoma Coast wine is a delight for the senses. The nose boasts an array of flavors that blend nicely with blackberry, boysenberry, fresh plum, and a hint of forest floor. On the palate, the dark fruit flavors dominate with just the right measure of baking spice and toasty oak. The characteristics from the French oak barrels add further depth and complexity. Lingering tannins contribute to its overall smooth mouthfeel and layered structure. This polished finish creates a memory that is long-lived and has all the elements to improve with age.

Case Production: 548
Retail: $66

2022
Russian River Valley

Pinot Noir, Russian River Valley

This meticulously crafted blend of selected vineyards from Russian River Valley delivers an exquisite wine sensation. The bright ruby color showcases a medium-bodied wine, full of sweet red fruits and some earthy notes on the nose, leading to a rich and complex profile. Its robust structure opens with strawberry, concentrated flavors of raspberry, bing cherry and cola that tantalize the palate and lingers on the tongue for a perfect finish. The depth and impeccable balance of this blend make it an exceptional pick for those who appreciate the elegance of a classic Russian River Valley Pinot Noir.

Case Production: 763
Retail: $61

Roasted Strawberry Pork Tenderloin & Spring Salad

Paired with the 2022 Russian River Valley Pinot Noir

Prep: 20 mins **Cook:** 45 mins **Serves:** 6 People

Ingredients:

PORK TENDERLOIN
- 3 lbs. pork tenderloin
- 2 T. olive oil
- 4 c. strawberries
- ½ c. shallots, minced
- ½ c. Pinot Noir
- 1 c. chicken stock
- 2 T. butter
- 1 t. sugar

SPRING SALAD
- 2 medium beets
- 3 carrots, peeled
- ½ lb. sugar peas
- 4 c. arugula

RED WINE DRESSING
- 3 T. red wine vinegar
- 3 T. Pinot Noir
- 2 cloves garlic, chopped
- 1 t. sugar
- ½ c. olive oil
- ½ t. salt
- ½ t. black pepper

Directions:

PORK TENDERLOIN: Preheat the oven to 400°F. Season the pork tenderloin with salt and pepper, and if necessary, halve it to fit the pan. Heat olive oil in a large ovenproof sauté pan over medium-high heat and brown the pork for about 3 minutes per side. Surround the pork with 3½ c. of halved strawberries and roast for 10-15 minutes or until the center of the pork reaches 140°F. Remove the pork, cover it with foil, and set aside.

Return the pan to medium heat, add shallots, and cook with the remaining strawberries for 3 minutes. Add ½ c. of Pinot Noir, mash the strawberries, and cook for 5 minutes until the wine reduces by half. Pour in stock, simmer for 8-10 minutes until slightly thickened. Strain the liquid, transfer to a small saucepan, and stir in butter over low heat. Season with salt and sugar to taste.

Serve the tenderloin in half-inch thick slices, drizzle with the sauce, and garnish with the remaining ½ c. of fresh sliced strawberries.

SPRING SALAD: Preheat your oven to 425°F. Wrap beets in foil and cut carrots into 3-inch pieces, tossing them with salt, pepper, and olive oil. Roast both on a foil-lined baking sheet for 20 minutes. Flip carrots, roast another 20 minutes until browned, and remove. Continue roasting beets for 20 more minutes, then remove and let cool.

Blanch the sugar peas for 30 seconds, cool in ice water, and drain. Peel and slice the beets into strips and cut the carrots into rounds.

Blend all dressing ingredients until smooth. Toss arugula with some dressing, place on plates, and top with beets, carrots, and sugar peas.