



HOLIDAY SEASON



2024 HOLIDAY COLLECTION

Make your gifting easy and elegant with our 2024 Holiday Gift Collection featuring wine packages paired with artisanal treats and complimenting merchandise. Send gift packages to multiple people at once or customize your gift packages this holiday season. Spread the holiday cheer!

Contact Jessica@papapietro-perry.com for bulk gifting.



HOLIDAY MAGNUM CLUB

This holiday season, elevate your celebrations with Papapietro Perry Winery's exclusive club designed to make your gatherings unforgettable. Share the joy of our impressive magnums by joining the Holiday Magnum Club. Showcase Pinot Noir on a grand-scale, perfect for any festive gathering.



PRIVATE EVENTS

For a more personalized celebration, book a private tasting at our winery to impress your guests or customize a Virtual Tasting Experience tailored to your holiday gatherings.

Contact Events@papapietro-perry.com for more details.



@PAPAPIETROPERRYWINERY

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PAPAPIETRO PERRY



BOTTLING OUR PRECIOUS WINE

If you've had the opportunity to visit our winery in August or January you may have noticed a large trailer parked in front of the cellar, this is our mobile bottling line. Since we bottle twice per year, using a mobile bottling line provides the high-value results while being cost effective and space efficient. Prior to bottling, the winemaking team begins to transfer the wine from individual barrels to large stainless-steel tanks. This process is known as racking which takes the wine off of the sediment that has settled in the barrel while also blending the different clones and vineyards. With the wine in tanks, it can easily flow through a large hose to the bottling line where our crew monitors the process. This is a complex process which requires time and attention to detail. Several quality parameters* are monitored and must be controlled to ensure our wine is well bottled, packaged securely and preserved with the highest standards.

Electro-pneumatically controlled fillers ensure accuracy, maintain the aromas and taste of the wine and allow for gradual maturation that enhances its complexity over time. After the bottles move through the line, additional crew members pack the case boxes, seal them and load them onto pallets for storage until release of the vintage.

Bottling is a demanding yet exciting time for our winemaking team and a great time to visit and watch the process!

*Quality Bottling Parameters:

1. Dissolved Oxygen pick-up (DO): too much DO can cause the wine to age prematurely and is considered detrimental to the wine.
2. Fill Height Accuracy: the distance from the surface of the wine and the top of the bottle.
3. Headspace Management: the gap between the cork in the bottle and the wine itself.
4. Cork Integrity: preserves the wines integrity by creating an airtight seal to minimize oxygen exposure and prevent oxidation.

FALL 2024

Wine Club Exclusive Newsletter

MAXIMIZE YOUR MEMBERSHIP

Exclusive Perks Await

Unlock the full potential of your membership! As a cherished member of our wine club, you have access to an array of exceptional benefits designed to enhance your experience with us. Enjoy savings of 10%, 15%, or 20% on all winery purchases based on your membership level, along with access to complimentary and discounted tickets for our exciting events. Your membership also grants you priority member access to our limited library wines, pre-release offers, and special bottlings. If you haven't already, we invite you to add our supplemental Rosé All Day, Mukaida and Holiday Magnum clubs, exclusively available for current members.

One of the most delightful perks of your membership is the opportunity to indulge in complimentary tastings. Depending on your membership level, you can book reservations of 2 to 6 guests to enjoy an unforgettable tasting experience on our stunning patio. Join us soon for a truly memorable visit – let's make the most of it together!



2022 POMMARD CLONES

Pinot Noir, Russian River Valley

This single clone presents a stunning garnet hue and an abundance of flavors. The nose is complex with dark cherry, ripe plum, red raspberry, and a burst of rose petals and caramel. The palate is robust and delivers more red fruit, black currant, a bit of warm baking spice and a balanced oak influence. This compelling wine has a natural acidity the allows the intense flavors to meld together and improve with age. The finish is long and still quite juicy with a lingering intensity that keeps you coming back for more.

Case Production: 557
Retail: \$82



2022 NUNES VINEYARD

Pinot Noir, Russian River Valley

An impressive dark ruby color and complex nose starts with loads of bright cherry, purple violet notes and subtle herbaceous flavors. Layered on the palate, this wine is full of concentrated black raspberry and black cherry at the onset with riper plum and dried fruits showing as the wine opens. There is so much to admire in this beautifully textured wine as it delivers finely tuned tannins and fresh acidity. The great structure and overall ageability makes this wine perfect for your next dinner party.

Case Production: 406
Retail: \$66



2022 DRY CREEK VALLEY

Zinfandel

A special blend of two vineyards shows the distinctive characteristics of the valley with a garnet color and a complex spectrum of flavors. The nose is balanced with intense dark fruit, herbal and floral notes that are tightly woven to express a blend of plum, dark cherry and ripe raspberry. This wine is particularly fruit forward with ribbons of fresh herb, white pepper and spice that create a compelling mouthful of wine. The French oak barrels create a soft polished texture that is perfectly balanced with an energetic charm that carries through to a long finish.

Case Production: 474
Retail: \$58



2024 FALL ALLOCATION

2022 LERAS FAMILY VINEYARDS

Pinot Noir, Russian River Valley

A classic Pinot Noir from Russian River Valley that embodies bright fruit, minerality and earthiness in all the right ways. The intense, clean aromas are layered with raspberry, dark strawberry, rhubarb and subtle cola notes, leaving a hint of spice in the background. The lush blend of these red fruit flavors and acidity makes a well-balanced wine that lingers on the palate. The full mouthfeel deepens as it evolves to create a sleek and seamless finish. A crowd-pleaser that continues to delight you and your guests.

Case Production: 1,018
Retail: \$66



2022 SONOMA COAST

Pinot Noir

This unique blend of vineyards has developed beautifully and showcases a framework of fine-tuned structure and balanced acidity. The color shines a clear ruby hue and the nose is full of high-toned notes of raspberry, cranberry, pomegranate, and fresh red apple skins. On the palate, the fresh, juicy flavors of red fruit and herbal notes emerge right into the depth of the finish. The soft lingering tannins contribute to the complexity with nuanced minerality and subtle toasty notes leaving an impressive finish.

Case Production: 804
Retail: \$61



SALMON WITH SHIITAKE AND RED WINE SAUCE

Paired with the 2022 Sonoma Coast, Pinot Noir

INGREDIENTS:

- 4-6 oz. salmon fillets
- 1 T. olive oil
- 3 T. butter
- 2 t. sesame oil
- 2-3 shallots, minced
- 2 garlic cloves, minced
- 6 oz. shiitake mushrooms, destemmed and thinly sliced
- 2 T. balsamic vinegar
- 2 cups + 3 T. chicken stock
- ½ cup Pinot Noir
- 1 thyme sprig
- 2 t. soy sauce
- 1 t. cornstarch
- 2 T. parsley, chopped
- salt & pepper to taste



Prep: 10 mins Cook: 35 mins Serves: 4 People

DIRECTIONS:

SALMON:

- Preheat your oven to 250°F.
- Heat a sauté pan over medium-high heat and add a drizzle of oil.
- Season the salmon with salt and pepper. Place the salmon skin side down in the pan and sear for 1 minute. Flip the salmon over and sear the other side.
- Transfer the salmon to a large, oiled baking dish. Bake in the oven for 20-25 minutes, or until cooked through (140°F internal temperature).

PINOT NOIR & MUSHROOM SAUCE:

- In the same sauté pan, melt butter with sesame oil over medium heat.
- Add the shallots, garlic, and mushrooms, cooking until the mushrooms are lightly browned, about 6 minutes.
- Stir in the balsamic vinegar, 2 cups chicken stock, wine, thyme, and soy sauce. Simmer until the sauce has reduced by one-third.
- Add a mixture of 3 T. chicken stock and 1 t. cornstarch, stirring over low heat until the sauce lightly thickens. Remove the thyme sprig, and season with salt and pepper.

PLATING:

- Spoon a couple of tablespoons of the mushroom sauce onto four plates. Place the salmon on top.
- Drizzle the remaining sauce over the salmon and garnish with parsley.
- Serve with Papapietro Perry 2022 Sonoma Coast Pinot Noir and a side of orange-glazed carrots, sautéed chard, or yellow squash.