



HOLIDAY SEASON



2025 HOLIDAY COLLECTION

Make your gifting easy and elegant with our 2025 Holiday Gift Collection featuring wine packages paired with artisanal treats and complimenting merchandise. Send gift packages to multiple people with one easy step or customize packages individually 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

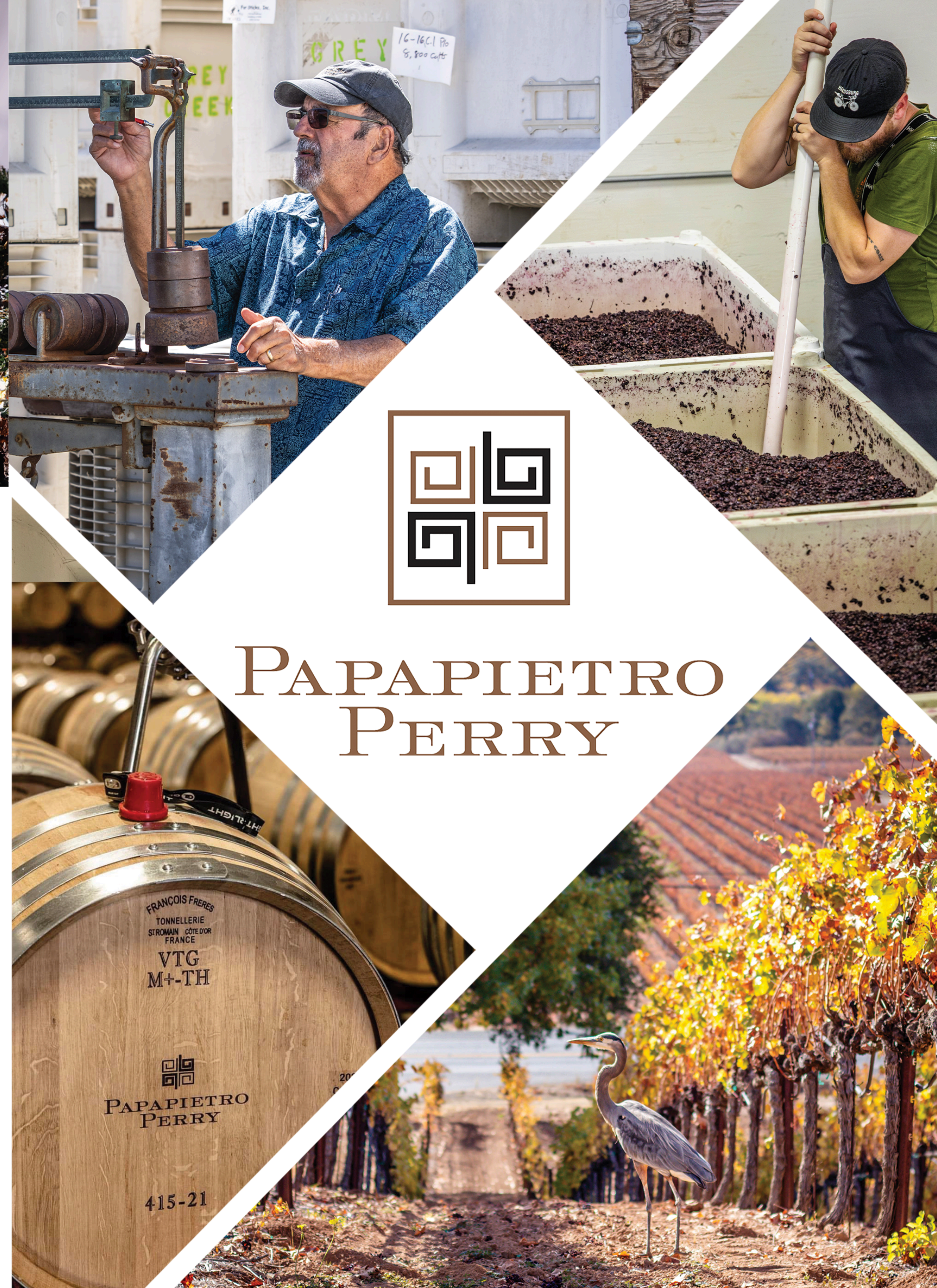
For a more personalized celebration, book a private tasting at our winery to impress your guests or customize a Virtual Tasting Experience tailored to your celebration.

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



@PAPAPIETROPERRYWINERY

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PAPAPIETRO PERRY



CLONES AND VINEYARDS AND BLENDING, OH MY!

In viticulture, a clone is a vine (or group of vines) propagated from a single "mother vine" through cuttings or buds. These vines are genetically identical and selected for desirable traits like disease resistance, ripening time, berry size, and adaptability.

Mutations that prove beneficial can, over time and with careful observation, become new clones. Clonal selection started in Germany in the 1920s and gained major momentum in Burgundy in the 1960s, notably with Pinot Noir at Domaine Ponsot. The first certified clones, like 111-115 emerged in the 1970s, and research continues to evolve today.

While clones matter, the site is even more important. The terroir—the vineyard's soil, climate, and geography—ultimately shapes the wine's identity. Clonal diversity within a vineyard enhances biodiversity and allows for more complex, balanced blends. This thoughtful planting reflects not just the land but also the philosophy and personality of the grower and winemaker.

This is why we have a careful selection of clones that are planted at just the right location. Our goal is to express the beauty of the site and the grapes fully. By sourcing different clones at each vineyard, a profound sense of place is created with the biodiversity of that vineyard.

When it's time to harvest, the grapes are picked and separated by clone, each going into a specifically identified bin. We then crush, ferment, barrel, and age each clone separately. Ben, Dave and the winemaking team are then able to taste these individual clones and blend them to create a beautifully balanced and nuanced wine. This is the moment when winemaking becomes more of an art than a science.

FALL 2025

Wine Club Exclusive Newsletter

A Dog's Life

If you have had the pleasure of visiting us, chances are you have had the opportunity to meet Nola. Yes – named after the great city of New Orleans, Nola is our official winery greeter and Renae Perry's "right paw" dog. Born on October 3, 2013, Nola is an adorable cockapoo – a mix between a cocker spaniel and a poodle. She is happiest by Renae's side, and always ready for head rubs.

The newest addition to the Dog Family is Ollie, Ben & Yolanda Papapietro's puppy. Ollie is a Shih Tzu born on January 5, 2024, and is happy to greet our guests with a cute playful bounce. Both Nola and Ollie are part of the beautiful new mural at the winery - come see it for yourself! Both dogs are ready to give you a big tail wag while you enjoy your patio tasting.

They have both perfected the "puppy-dog eyes" and will convince you to share your tasting room crackers. Remember, we are a dog friendly winery so bring your four-legged friend and join our famous #BarkClub which includes a feature on our social media, a collapsible dog bowl and, of course, treats!



2023 777 CLONES

Pinot Noir, Russian River Valley

Bright and effusive, the nose bursts with sweet cherry, raspberry, and blue-purple fruits like fresh plum, all lifted by lovely floral violet aromas as it opens. On the palate, it's a deliciously complex wine, with deep, concentrated flavors of cherry, blackberry, and plum compote complemented by floral notes. Subtle toasty vanilla and spice, with perfectly judged oak, frame the fruit beautifully. The mouthfeel is lush and mouthwatering, with a broad, juicy mid-palate. Balanced and impressive, this is an excellent, crowd-pleasing wine that keeps you coming back for more.

Case Production: 615
Retail: \$85



2023 NUNES VINEYARD

Pinot Noir, Russian River Valley

Rich and intense, this wine's nose offers a heady blend of raspberry, dark cherry, and fresh black plum. On the palate, concentrated red and purple fruits—dark cherry, blackberry, ripe raspberry, and plum—mingle with cola and subtle earthiness, gradually revealing brighter raspberry and herbal tones as it opens. Dense and chewy, with impressive acid and tannin structure, it's very well integrated and full of depth. This is a perfect wine for red meat, duck or lamb and with a bit of time to breathe, it will reveal even greater depth and character.

Case Production: 605
Retail: \$69



2023 DRY CREEK VALLEY

Zinfandel

Intense and brambly, the nose brims with concentrated black raspberry, blueberry, and cherry, laced with dark, spicy undertones. On the palate, rich and serious flavors of blackberry, black raspberry, kirsch, and ripe plum take center stage, with subtle herbal and white pepper notes weaving complexity throughout. Snappy acidity keeps the dense, full-bodied mouthfeel vibrant and drinkable, leading to a long, persistent finish. Serious and compelling, this wine is already delicious and promises to evolve beautifully with five years in the cellar — a true standout.

Case Production: 629
Retail: \$59



2025 FALL ALLOCATION

Additional Library Selection Included

2023 LERAS FAMILY VINEYARDS

Pinot Noir, Russian River Valley

This complex and elegant wine opens with cherry, strawberry, and cola, underpinned by classic Russian River Valley earth and bramble. Concentrated fruit flavors of cherry, rhubarb, and strawberry carry through the palate, while subtle blackberry, toasty vanilla and well-integrated oak add depth. A bright spine of acidity and fine tannins give structure and grip, creating a mouthcoating texture and a long, polished finish. Rich yet refined, it's an ideal food wine, perfect alongside duck, risotto, or roasted chicken.

Case Production: 1,030
Retail: \$69



2023 SONOMA COAST

Pinot Noir

Intense and inviting, this wine opens with fresh brambly notes of sweet raspberry, black tea, and cherry compote, while white flower aromas add a lovely lift. On the palate, it's concentrated and delicious, brimming with raspberry jam, red currant, and pomegranate. Lush for this style yet mouthwatering with bright acidity and a balanced backbone, it's more supple than recent vintages. Overall, this is an impressive, highly drinkable wine that's gone before you know it — one you'll want to return to again and again.

Case Production: 885
Retail: \$64



MUSHROOM BREAD PUDDING

*Paired with the 2023 Leras Family
Vineyards, Pinot Noir*

INGREDIENTS:

- 3 T. olive oil
- 1½ lbs. mixed wild and/or button mushrooms, stemmed and coarsely chopped
- 1 t. garlic, minced
- 1 c. leeks, chopped
- 1 t. fresh sage, chopped (or 1 t. dried sage)
- 2 t. fresh thyme, chopped
- 3 oz. Prosciutto, sliced thin and cut into ½ inch pieces
- 5 large eggs
- ½ c. whipping cream
- 3 c. whole milk
- ½ c. Parmesan cheese, grated
- ¼ t. ground nutmeg
- ½ t. salt and pepper each
- 6 c. 1-inch cubes of crustless day-old French bread

Prep: 15 mins Cook: 1.5 hours Serves: 10 -12 People

DIRECTIONS:

Pre-heat oven to 375°

Lightly butter or spray a 9 x 13- inch baking dish (or similar). Heat oil in a large sauté pan over medium-high heat and add garlic and leeks. Sauté 1 minute: add mushrooms and cook, stirring 2 or 3 times until browned and soft, about 8-10 minutes. Remove from heat and add sage, thyme and Prosciutto. Season with salt and pepper and mix together well. Let cool slightly.

In the meantime, combine eggs, cream, milk, ¼ c. of the cheese, nutmeg, salt and pepper in a large bowl and mix together. Add bread cubes and let stand 15 minutes, stirring once. Stir in mushroom mixture and pour into the prepared baking dish. Sprinkle the top with the remaining cheese. Bake about 45-50 minutes until lightly browned and set in the center. Serve warm with chicken, turkey or roast beef and, of course, a Pinot Noir.

HUNGRY FOR MORE?

Scan the QR code to dive into full episodes and cook along with Chef Jim May. From Sweet Potato Gratin to Greek Lamb Burgers and Beef Wellington, explore dozens of seasonal recipes—each with wine pairings, ingredients, and step-by-step video tutorials.

