



WINERY EVENTS



As a valued wine club member, you have first access to an exceptional lineup of events designed to elevate your wine experience. A few member favorites include the indulgent Wine, Cheese & Chocolate Tasting Experiences, lively Trivia Nights, elegant Winemaker Dinners, unforgettable international cruises, and our renowned Lobster & Crab Boils. Keep an eye out for upcoming immersive sensory wine experiences that will enhance every future tasting. Each event offers a unique way to enjoy our wines in a welcoming and engaging setting.



Throughout the summer, we invite local food trucks to enhance your weekend tasting adventures, adding even more flavor to your visit. Discovering new culinary delights will enhance your experience and make each trip to the winery even more memorable. Come try something new!



For those unable to join us in person, a hybrid option is often available, bringing our award-winning wines and expertly paired partner offerings straight to your door. Joining on zoom and participating in the event gives you the opportunity to stay connected and enjoy with your family or friends. Check out our upcoming opportunities by visiting our events page and keep an eye on your inbox for exclusive invitations reserved just for members.

Scan the code below to access all our upcoming events!



@PAPAPIETROPERRYWINERY

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PAPAPIETRO PERRY

SPRING 2025

Wine Club Exclusive Newsletter



A NOTE FROM THE WINEMAKERS

Dear fellow Pinot Noir lovers,

Each year, our winemaking team reflects on the prior harvest to uncover the key factors that shaped the character and quality for the upcoming vintage. For 2023, two standout conditions contributed to what we consider to be an exceptional year.

Abundant winter rains revitalized the soils, fostering robust canopy growth and strong yields. Cooler-than-usual temperatures during the extended rainy season delayed budbreak and bloom compared to 2022, pushing the timeline back significantly. Throughout early summer, moderate temperatures in the 70s and 80s provided ideal conditions for gradual, even ripening from June through August.

This extended ripening period was a clear advantage. Our first grapes from Bucher and Sweeney vineyards weren't harvested until mid-September—about two weeks later than recent years. Thankfully, all our fruit was safely harvested before late October rains arrived, avoiding any challenges.

The wines exhibit vibrant acidity, fresh and expressive flavors, and a harmonious balance. Overall, the 2023 vintage seem to have an added layer of complexity, depth and a multi-faceted texture which will continue to age gracefully over time.

Sincerely,

Ben R. Papapietro

BEN PAPAPIETRO
OWNER/EXECUTIVE WINEMAKER

Dave Low

DAVE LOW
HEAD WINEMAKER

Tyson Freeman

TYSON FREEMAN
ASSISTANT WINEMAKER

TIMELESS WINE, MODERN SUSTAINABILITY

We are proud to unveil a new bottle design with the release of our 2023 vintage. We have eliminated the use of tin capsules to embrace sustainability and decrease the overall environmental footprint. By reducing unrecycled waste, we contribute less to landfills while ensuring our glass bottles are easier to recycle without the need to remove additional packaging. Historically, capsules protected the cork from damage, but modern advancements in cork technology have made this protection unnecessary. This sleek screen-printed neck design not only supports a healthier environment but also keeps our bottles easy to identify in your cellar, with color-coordinated neck bands for each varietal and our logo displayed on the top of the cork.

THE MAN BEHIND THE WATERCOLOR BRUSH



Our birthday and holiday cards are hand painted by Epifanio Juarez, the brother-in-law of Co-Founder, Renae Perry, and husband to Tasting Room Manager Nancy Juarez, Renae’s sister. Epifanio has degrees in both Electrical Engineering and Art and has specialized in Lighting and Architectural Design for over 40 years. We were always impressed by his talent and wanted to showcase him; his hobbies have included sketching, painting, and other creative projects. He was the best person to add a unique, personal touch for our greeting cards.

Choosing watercolors as his medium, it all started many years ago when he painted originals for the winery. He continues to surprise us with beautiful, colorful paintings every year and challenges himself to come up with creative new scenes each time. We hope you enjoy the cards and of course, the good wishes we extend with each one.

2025 SPRING ALLOCATION

Additional Library Selection Included



2023 POMMARD CLONES

Pinot Noir, Russian River Valley

This glorious wine highlights the best of a single clone from three esteemed vineyards. The clarity is perfect, and the nose begins with inviting deep fruit notes of ripe boysenberry, cherry and raspberry sweet tart. The palate gives waves of fresh plum, Bing cherry, raspberry and subtle oak notes. Impressive from start to finish, the silky texture, and lush juice has an extraordinary balance of tannin and acidity. The long-lasting flavors present with a vivid sensation and the moment lingers on and on.

Case Production: 590
Retail: \$83



2023 PETERS VINEYARD

Pinot Noir, Russian River Valley

This is truly a gem in the riches of the Russian River Valley. The slightly darker deep base creates the profuse nose. The sweet aromas of brambly wild dark blue fruits and dark cherry start to frame an exquisitely balanced glass of wine. The concentrated ripe black cherry, red currant, and black raspberry dominate the palate with a counterpart of red cherry, raspberry, and toasted oak. The lush, velvety texture has a balanced acidity to keep it fresh while providing length on the palate. Once again, the Peters Vineyard gifts us a juicy, mouthwatering, intense profile that is balanced and elegant.

Case Production: 1,053
Retail: \$67



2023 CAMPBELL RANCH

Pinot Noir, Sonoma Coast

The vibrancy and purity of the rugged Sonoma coastline is showcased in this single vineyard Pinot Noir. The amazing dark garnet color is driven by the nuances of strawberry, cranberry and blackberry notes. On the nose, hints of crushed rock, and complex minerality are expressed with notes of forest floor and pleasant mushrooms. As the wine opens, blackberry, boysenberry, and cranberry notes emerge with hints of cherry cola and warming brown spice. A textured mid-palate, subtle tannin and refreshing acidity creates excellent body and balance. Overall, this wine will age remarkably and can be described as an impressive, serious wine.

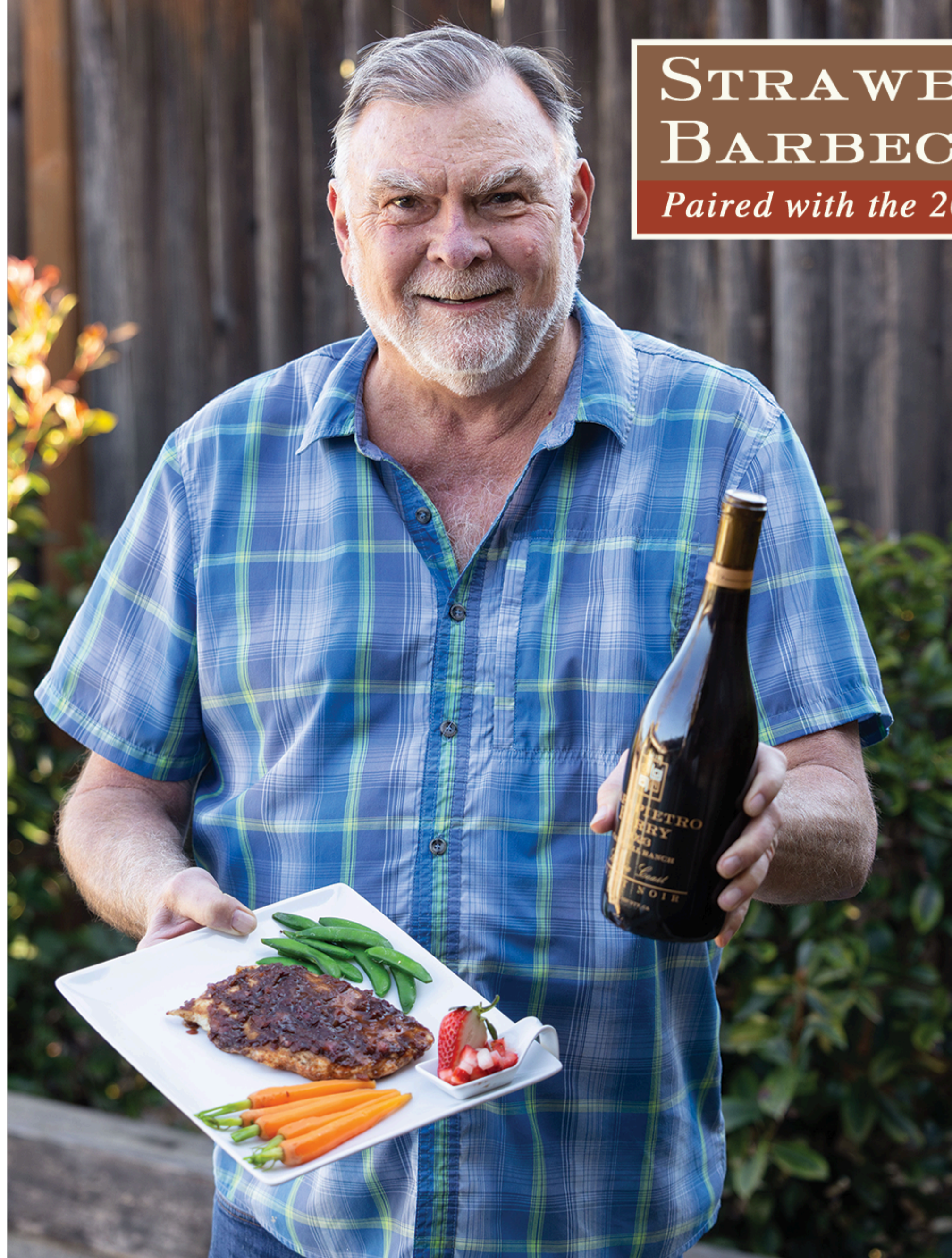
Case Production: 580
Retail: \$67

2023 RUSSIAN RIVER VALLEY

Pinot Noir, Russian River Valley

An inviting ruby red hue greets the eye. Complex aromas open with an initial impression of sweet red fruits of dried cherry and raspberry leading to sweet green tea, earth, and cola notes. The palate immediately recognizes the flavors of tart cherry, dried cherry, and raspberry with subtle notes of sweet purple violet and earthiness evolving through every sip. The mouthfeel is light with a medium bodied texture and the fresh acidity is balanced and smooth. The blend of multiple vineyards adds complexity, resulting in exceptional flavors and a silky finish.

Case Production: 1,033
Retail: \$62



STRAWBERRY RHUBARB BARBECUE CHICKEN

Paired with the 2023 Campbell Ranch Pinot Noir

INGREDIENTS:

CHICKEN

- 4 6-oz. boneless, skinless chicken breasts
- Season with salt and pepper
- Olive oil

SAUCE

- 2 T. olive oil
- ½ c. shallot, peeled and minced
- 1 T. garlic, peeled and minced
- 1 T. fresh ginger, peeled and grated
- 3 c. strawberries, hulled and diced ¼ inch
- 1 c. rhubarb, diced ¼ inch
- 3 T. Pinot Noir
- ¼ c. balsamic vinegar
- ½ t. red chili flakes
- 1 T. Worcestershire sauce
- salt
- black pepper

Prep: 15-20 mins Cook: 25-30 mins Serves: 4 People

DIRECTIONS:

SAUCE: Heat olive oil in a medium saucepan over medium heat. Add shallots, garlic, and ginger, cooking until softened, about 5–7 minutes, stirring occasionally. Stir in 2 ½ cups of strawberries (reserving ½ cup for garnish), rhubarb, Pinot Noir, balsamic vinegar, and chili flakes. Simmer for 6–7 minutes, stirring occasionally, until the sauce thickens. Add Worcestershire sauce, then season with salt and pepper to taste. The sauce can be prepared up to 4 hours in advance.

CHICKEN: Season both sides of the chicken breasts with salt and pepper. Preheat the barbecue. Once hot, oil the grill and place the chicken top side down. Grill for 5–7 minutes, then flip and brush the cooked side with sauce. Continue cooking for another 5 minutes or until the internal temperature reaches 165°F. Transfer to a platter.

Brush the chicken with additional sauce and garnish with fresh diced strawberries before serving.

NOTES FROM THE CHEF: The Campbell Pinot Noir offers an intense berry character, coastal acidity, and layered depth of flavor. Its pomegranate-like tartness is balanced by notes of blackberry, raspberry, and strawberry. This recipe mirrors the wine’s profile, with the strawberries providing sweetness and brightness, while the rhubarb contributes tannins and depth. Aromatic elements, along with umami-rich balsamic vinegar and Worcestershire sauce, harmonize the flavors of the dish and the wine, creating a seamless pairing with every sip and bite.