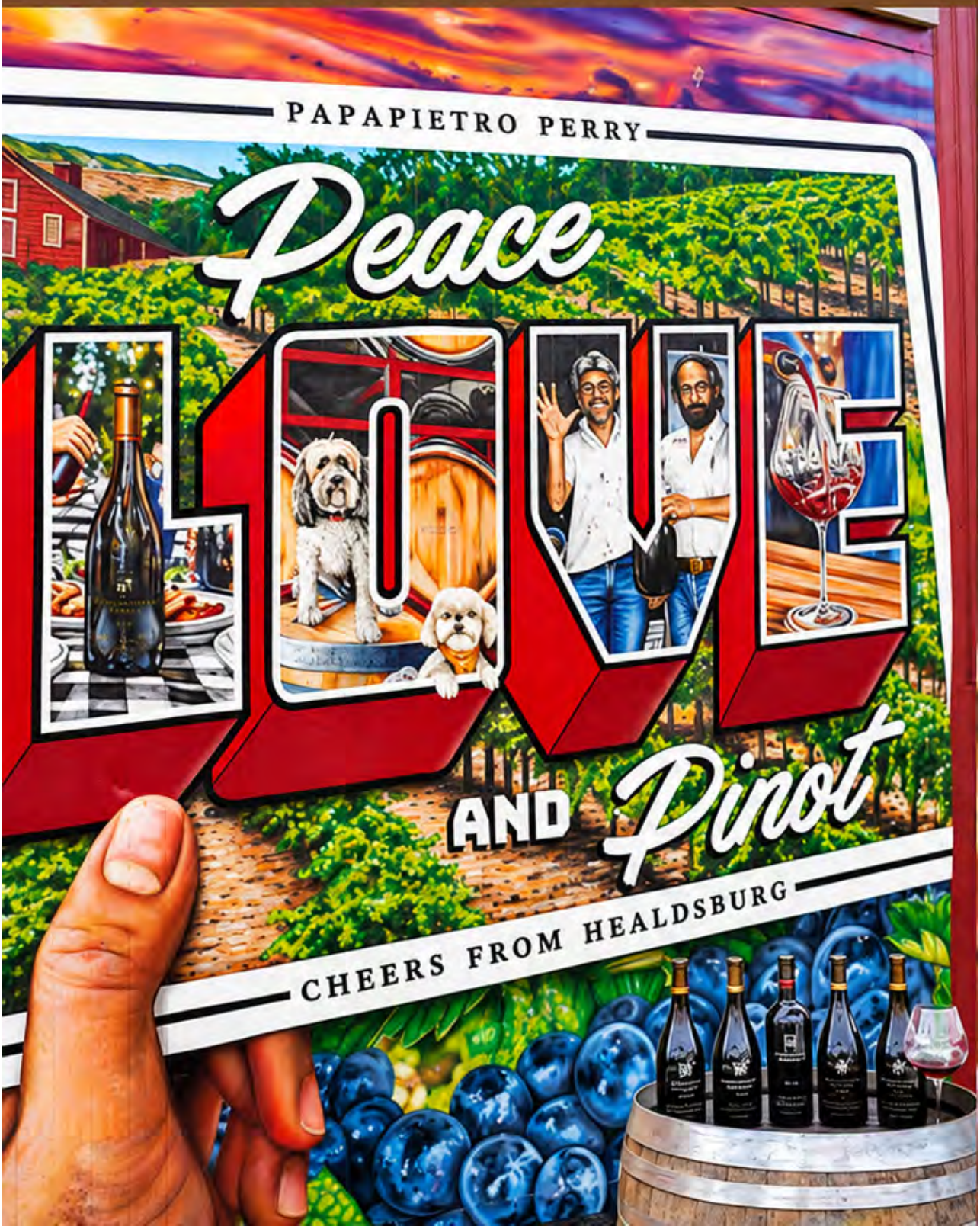
PAPAPIETRO PERRY

FALL 2026

WINE CLUB NEWSLETTER



Understanding Sulfites: Beyond The Headache Myth

Sulfites are among the most misunderstood components of wine. Often blamed for headaches or viewed as unnecessary additives, they are an essential part of modern winemaking. Sulfur dioxide (SO_2) occurs naturally during fermentation as yeast converts grape sugars into alcohol, meaning every wine contains some level of naturally occurring sulfites. Winemakers may also add small, carefully measured amounts during production to protect the wine and preserve its quality from the winery to the consumer.

The primary role of sulfur dioxide is to prevent oxidation and microbial spoilage. Excessive exposure to oxygen can cause wine to lose its fresh fruit aromas, vibrant color, and distinctive character. Acting as an antioxidant, sulfur dioxide helps wines retain their freshness, flavor, and appearance throughout maturation, bottling, transport, and storage. It also inhibits the growth of unwanted yeast and bacteria that could spoil the wine or alter its intended style.

The amount of sulfur dioxide used depends on the type of wine being produced. White, rosé, and sparkling wines generally require slightly more protection than red wines because they are more susceptible to oxidation. Red wines naturally contain higher levels of tannins and phenolic compounds, which provide some antioxidant protection. Skilled winemakers carefully manage sulfur additions, using only the minimum amount needed to maintain quality while preserving the wine's natural expression.

Despite common belief, scientific research indicates that sulfites are rarely responsible for wine headaches. True sulfite sensitivity is uncommon and mainly affects a small number of people with sulfite-sensitive asthma. For most consumers, headaches are more likely linked to alcohol, dehydration, histamines, or other naturally occurring compounds found in wine.

Far from being an unwanted additive, sulfites are an essential component of successful winemaking. Their careful use preserves freshness, prevents spoilage, and allows wines to express their true character while aging gracefully. Understanding their role helps wine enthusiasts appreciate the balance of science, tradition, and craftsmanship that goes into every one of our bottles.



WINE IS BETTER WITH A WAG

Healdsburg is one of Sonoma County's most dog-friendly towns—and your four-legged bestie is absolutely invited to the party! From dog-friendly hikes, hotels, restaurants, wineries and bars to dog parks with Russian River access, there's plenty for pups and their people to enjoy. And yes, there's even a Howl-o-Ween Dog Parade!

At Papapietro Perry, we love welcoming well-behaved dogs to our patio. Bring your furry sidekick and join NOLA'S BARK CLUB! Your pup will get their very own travel dog bowl, plus we'll snap a photo to share on our social media.



And the fun doesn't stop at the patio! Across the way, you'll find a picnic area and Bocce Ball Court—perfect for kicking back, sipping wine, and enjoying some quality time with your crew (including the four-legged members).

Located just 10 minutes from downtown Healdsburg, we're open every day. Stop by for a tasting, enjoy wine by the glass or bottle, and the spectacular Wine Country view. Reservations are appreciated, but walk-ins are always welcome!

So, if you're bringing your furry friend along for your Wine Country getaway, don't worry—at Papapietro Perry, your pup will be treated like the canine king or queen they are. We can't wait to welcome you all!

2026 Fall Allocation

Additional Library Selection Included



2024
Leras Family Vineyards

Pinot Noir, Russian River Valley

The beautiful baked-cherry cube reveals richness and depth, while the nose is led by Bing cherry with supporting notes of strawberry and rhubarb. As the wine opens, darker cherry aromas emerge, followed by fresh plum with additional air. The palate emerges clean and precise, showing flavors of the strawberry, rhubarb, black raspberry, and dark cherry. Subtle brambly and earthy notes add complexity, while hints of toasty oak provide a polished frame. Delicate notes of vanilla and caramel add depth without overpowering the fruit. The mouthfeel is beautifully structured, with well-integrated acidity that provides grip and freshness. A firm, focused texture with a subtle, dry finish strikes just the right balance — a classic representation of the Russian River Valley and all the characteristics of the vineyard.

Case Production: 956
Retail: $71



2024
Sonoma Coast

Pinot Noir

The wine displays a vivid garnet hue and opens with earthy raspberry and subtle vine-like aromas. As it evolves in the glass, a juicy watermelon note emerges, complemented by delicate floral nuances. On the palate, tart cherry, raspberry, and cranberry are layered with earthy notes and dark tea. Blue-fruited characteristics add depth, along with a subtle coastal influence and herbal undertones. The mouthfeel is gripping with vibrant acidity and a satisfying sense of heft for a coastal wine. Fresh and delicious, the wine is already showing complexity and should continue to develop beautifully with age. The persistent finish keeps you coming back for another sip.

Case Production: 890
Retail: $66

2024
Nunes Vineyard

Pinot Noir, Russian River Valley

The deep, rich magenta tone is immediately striking. The nose is effusive, expressive, and inviting, with aromas of purple violet, fresh plum, and cherry. The palate is concentrated and complex, showing vibrant purple fruit with layers of black raspberry, fresh plum, and subtle blueberry. A mellow note of oak adds depth and complements the fruit, while intense dark cherry carries through to a beautiful, long finish. The mouthfeel is serious and well-structured, with fine tannins and light, well-integrated acidity providing balance and depth. The wine has excellent length and a lingering finish. Overall, this is a compelling food wine with the intensity and structure to pair beautifully with richer dishes. Its concentration and depth suggest it will continue to develop beautifully over time.

Case Production: 575
Retail: $71



2024
Dry Creek Valley

Zinfandel

This wine shows a luminous, bright color that reflects its fresh and vibrant character, leading into a concentrated burst of flavors. The nose is expressive, with aromas of cherry and fresh raspberry, and spice. The depth and concentration on the palate includes flavors of raspberry, dark cherry, black raspberry, and ripe plum that are complemented by subtle hints of cocoa and fresh herbal notes. Hints of vanilla and white pepper emerge across the mid-palate, adding nuance and complexity. The mouthfeel is focused and refined, with a lighter, more elegant profile than is typical for Zinfandel. The wine is one to remember for its long finish, subtle oak influence, and precision. The uniqueness of this wine is compelling and distinct.

Case Production: 730
Retail: $61





2024 777 Clones

Pinot Noir, Russian River Valley

The notable crimson cast sets the stage for an expressive wine. The nose is compelling and inviting, with sweet caramel and purple floral aromas complemented by notes of cherry and raspberry compote. The palate is juicy and vibrant, showing flavors of raspberry, cherry, and hibiscus layered with subtle sweet toast and caramelized oak. The wine has excellent grip and structure, with a broad, generous mid-palate that adds depth and richness. An extended finish carries the vibrant fruit and subtle oak notes through to the end. Overall, this is a special wine with impressive elegance and concentration, with the rich French oak adding further depth. It will benefit from additional time in the bottle as its layers and complexity continue to develop.

Case Production: 593 Retail: $87

SALMON WITH CREAMY SUN-DRIED TOMATO SAUCE

Paired with the 2024 Nunes Vineyard, Pinot Noir



INGREDIENTS:

- 4 – 6 oz. Salmon filets
- 2 T. Olive oil
- 2 T. Butter
- ¼ c. Shallots, peeled and minced
- 4 Garlic Cloves, peeled and minced
- ½ c. Oil-packed sun-dried tomato, drained and chopped
- 2½ c. Chicken stock
- 1 c. Cream
- 1 t. Dried thyme
- 1 T. Fresh lemon juice
- 1 T. Soy sauce
- Salt and pepper

Prep time: 30 mins | Cook time: 30 mins | Serves: 4 people

DIRECTIONS:

Season salmon with salt and pepper and brush with olive oil. Place on a foil lined sheet pan to broil in the oven or set aside to grill on barbecue.

In the meantime, heat butter in a medium saucepan over medium heat and add shallots and garlic. Cook, stirring for 4–5 minutes until softened. Add tomatoes and stock and cook until reduced by half, about 6–8 minutes. Add cream and thyme, simmer for 3 minutes. Stir in lemon juice and soy sauce and season with salt and pepper to taste; set aside.

If using the oven, turn on the broiler and cook the salmon skin side down until opaque in the middle, 8–10 minutes depending on the thickness. If using a grill, oil grates and cook flesh side down for 5 minutes, turn over and cook skin side down for another 5 minutes.

Plate salmon and spoon sauce over. Serving suggestion: place salmon on a bed of sautéed spinach alongside polenta with corn or mushroom pilaf. Serve with Papapietro Perry's 2024 Nunes Vineyard Pinot Noir. This dish can also be used with chicken or pork.

This dish is rich in umami, thanks to the sun-dried tomatoes, soy sauce, and salmon, making it the perfect pairing for the wine's savory umami character and earthy notes.





HOLIDAY SEASON

GIVE THE GIFT EVERYONE WANTS

Make your gifting easy and elegant with our 2026 Holiday Gift Collection featuring wine packages paired with artisanal treats and complementing 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.

PUT A MAGNUM ON YOUR HOLIDAY TABLE

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.

Contact **wineclub@papapietro-perry.com**



LET US COME TO YOU WITH OUR 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.

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