



Fratelli Perata Winery

Fratelli Perata Buon' Amici Fall 2015 Wine Club Shipment

Variety	Retail Price	Club Price (reorder)
2013 Bel Bruzzo	\$ 33	\$ 24.75
2011 Cabernet Sauv Riserva	\$ 48	\$ 36
2012 Mafalda	\$ 36	\$ 27
2012 Petit Verdot	\$ 36	\$ 27
2011 Sangiovese	\$ 48	\$ 36
2011 Tre Sorelle	\$ 44	\$ 33

Of course, we will all agree that water for the vines is important, but another caveat of farming is being subject to the weather in other ways. Drought aside, temperature plays its own role in affecting the character of the wines. We experienced quite a shift the last few years which you should be able to detect for yourselves in the wines.

In 2011 we experienced a cooler than average year with the hottest month in Paso Robles in 2011 being August. Average temperatures reached only to the low to mid 90's and we experienced only a few days of where the temps would reach over 100 degrees. This is considered a cool year for Paso Robles. We found most of our wines with high acid and a need to age. We experienced a year similar to 2011 in 1991. We thought the wines would never be ready to drink, but low and behold, the 1991 Merlot we recently opened was something of dreams. This wine was soft and silky and finally rid of all of the extra acid. A preview to what we can expect for the 2011 vintage. It goes to show that some things just get better with age.

Then when the drought began in 2012 we experienced dryer, warmer days. The hottest month in 2012 was also August, but this time the average temperatures were in the upper 90's with the hottest day reaching 110 degrees. The longest warm spell was from August 5 to August 23rd, constituting 19 consecutive days with warmer than average high temperatures. The month of September had the largest fraction of warmer than average days with 83% of days with higher than average temperatures.

This warm pattern carried through to 2013 giving us much higher than average temperatures. The first hottest day of the year being June 29th with a temperature of 109 degrees. The hottest month was July this year with the average temperature being in the mid 90's. The longest warm spell this year was 23 consecutive days from March 10 to April 1. We found our 2013 Bel Bruzzo is a prime

example of the effects of 2013. It is a very big wine that is much fruitier with more tannin than cooler years.

So you may be asking yourself, what does all of this mean? And what does this mean for the wines? Well, temperatures play a key role in the development and ripening of the grapes. Just as you may find out in your garden, tomatoes are hard to ripen in the cooler weather and become overly ripe with little sweetness in hot weather. This is true for grapes as well. Temperature affects the components of wine grapes such as acid, sugar, and alcohol.

Cooler weather tends to lead to higher acid in wines. This is due to the grape vines using its acid to cool itself off during the day and into the evening. With a warmer year, more acid is used up by the vine to cool itself. The cooler the year the less acid is used by the grape leading to higher acid build up in the grapes and this acid ends up in the wines. Of course some wineries will then use stripping agents to rid their wine of the high acid, but us, we are all natural, and celebrate the differences from year to year.

The sugar component in grapes is also affected by temperature with a complete opposite effect of acid. The cooler the climate the lower the sugar content tends to be. The grapes have more difficulty ripening through cooler weather and thus have more difficulty accumulating sugars. This also tends to lead to lower alcohol wines given that the sugar or Brix (percentage of sugar) in the grapes ultimately determines how much alcohol a wine will have. Alcohol is the byproduct of yeast consuming sugars. Accordingly the lower the sugar the less there is for the yeasts to feed on and less alcohol will be created. We enjoy the lower alcohol phenomenon due to the microclimate that we have at our vineyard and winery. Warm to hot days and cool evenings create a great balance, but again every year and variety is different.

If you have taken advantage of our Cabernet Franc vertical offer, you will be able to observe for yourself the differences the temperature makes on the same wine. If you did not partake in the Cabernet Franc, you will still be able to compare notes of these new vintages with the older vintages you may have had in the past. We are confident that you will enjoy all of the wines being released this fall. Enjoy the variety and differences and the upcoming Holidays.

Mille Gracie,

The Perata Family: Gino, Carol, Cathy and Joanne

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Fratelli Perata 2013 Bel Bruzzo, Estate

Since our first release of this varietal, the 2005 vintage, we have come to enjoy this Montepulciano grape as an easy drinking, carefree wine. The 2013 summer was warmer than average and rainfall was less than average, making the vines work extra hard. The berries were smaller and fewer than normal resulting in a more tannic and fruitier wine. The rich black cherry and hints of spiciness make this a bold wine while the lower acidity makes it great now, especially with foods like salami and Italian Sausage. With a cherry sauce, *ecco!*, it's great with our Shredded Beef Sandwich.

Harvested: October 21, 2013

Brix: 25.6

pH: 3.56

Fermented: 11 days in 1.5 ton open top bins

Pressed: into neutral barrels

Alcohol: 13.9%

Bottled: June 25, 2015

Production: 161 cases

Aging: Ready for drinking as soon as you are. We like it now. If it follows past vintages, it will be excellent Fall of 2016, and hold well through 2019.



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Fratelli Perata Shredded Beef Sandwiches

We would normally recommend pairing Bel Bruzzo with a good Italian Sausage dish or anything pork. When we tasted this recipe with the Bel Bruzzo though, we became believers in the power of a good beef recipe. The recipe has all the essentials for the Bel Bruzzo; fatty, sweet, and savory. The sweet from the cherries balances nicely with this fruity wine while the beef provides the sustenance the Italian wine is looking for. Make this when the weather starts to cool down. Open your Bel Bruzzo at the start of this recipe to let breathe while the beef cooks.

2 ½ pound beef roast
salt & pepper
olive oil
1 large yellow onion
12 ounces cherry juice
1 cup beef broth
1 cup frozen sweet cherries
bread rolls (we used sourdough rolls) about 6

Preheat oven to 300 degrees.

On stovetop, heat about 2 tbsp olive oil in a Dutch oven over medium heat. Season beef generously with salt and pepper on all sides. Brown beef on all sides when oil is hot then add onions. Cook until onions start to brown.

Add the cherry juice, beef broth, and frozen cherries to the pot and give a stir.

Cover and place in oven to cook for 4 hours, turning halfway through.

When beef is done remove the beef from the pot and place on a cutting board. Pull apart and shred beef.

Blend the remaining juices with an immersion blender or transfer to a blender or food processor. Add beef and juices back to pot to fully coat beef with juices. Spoon onto rolls and enjoy with your Bel Bruzzo.



Fratelli Perata Winery

Fratelli Perata 2011 Cabernet Sauvignon Riserva, Estate

Produced from our best barrels of 2011 Cabernet Sauvignon, this is a stellar wine though a little rough around the edges as it is still young at release. Aged in French Oak, this is a powerhouse wine with a heavy body and some major tannin. True to our 100% varietal Cabs, this wine is full of cherry aromas and flavors with a hint of oak and vanilla. For aging and balance, it has a healthy amount of tannin and acid. Given some age, the fruit will meld with the French Oak and the tannin and acid will link together and you will get the silkiness of an older wine. Pair with a cheese laden focaccia.

Harvested: October 14th through November 2nd, 2011

Brix: 23.7

pH: 3.50

Fermented: 9 days in 1.5 ton open top bins

Pressed: Into new and older French oak

Alcohol: 13.9%

Bottled: August 26, 2014

Production: 98 cases

Aging: This wine is styled to age. It has been in the bottle for a year. If you like, try it soon with a matching full flavored food or bottle age 5 more years. Carol will check on it in 2021 and let you know how hers is doing. Best between 2017 and 2021, or older if you have good storage conditions.



Fratelli Perata Winery

Fratelli Perata Focaccia

In Northern Italy, in Liguria, the Focaccia of the Perata ancestors wasn't puffy, bready, *panni Americano* as is most commonly found in California now. The Perata family made a crusty focaccia that was mid-way between a thin pizza crust and a ciabatta roll. It was chewy and worked best for pushing the last of the pesto onto your fork, or sopping up the minestrone or *bagna cauda*. Bring it on a picnic with some salami and wine, find a view and all is good. When prepared with parmesan cheese and caramelized onions, we like it with Cabernet Sauvignon Riserva.

8 cups all-purpose flour
3 packages or (6 $\frac{3}{4}$ tsp) dry active yeast
about 1 cup lukewarm water
olive oil
1 tbsp chopped rosemary
1/2 cup freshly grated parmesan
1 yellow onion (sliced)

Preheat oven to 350 degrees.

Sift flour into a warmed bowl. Dissolve the yeast in the lukewarm water. Make a well in the middle of the flour, add the yeast and gently cover it with flour. Leave for 20 minutes in a warm place.

Knead well; adding any extra lukewarm water to make a firm dough that comes away from the sides of the bowl. Cover and again leave in a warm place until the dough rises (about 1 to 2 hours) until dough is doubled in size. Knead dough again until smooth adding $\frac{1}{2}$ cup olive oil and the rosemary. Turn out dough on a floured surface and roll out until $\frac{1}{4}$ inch thick.

Grease the required number of baking sheets with oil and add the rolled out dough. Again, cover and let rise. Prick down surface with a fork or finger tips. Brush with olive oil and sprinkle with parmesan and bake for about 20 minutes.

Meanwhile, heat olive oil in fry pan and add onions when hot. Cook until caramelized. Allow to cool.

Remove focaccia from oven after the 20 minutes and cover evenly with caramelized onions. Place focaccia back in oven additional 10 minutes.

Serve hot or warm with a bottle of Cabernet Sauvignon Riserva.



Fratelli Perata Winery

Fratelli Perata 2012 Mafalda, Estate

First created in 2003 in honor of Gino's mother, Mafalda, we continue to produce this wine to perfection. It has earthiness from the Cabernet Franc, fruit from the Merlot, and a certain depth from the Petit Verdot, that makes this wine superb. This wine was created to pair with her style of cooking and eating, good food and good company. This wine is an approachable and nuanced wine for all the mushroom lovers out there. Originally made to pair with Mafalda's porcini risotto, we find it pairs nicely with the Hangover Helper.

Blend: 57% Cabernet Franc, 38% Merlot, 5% Petit Verdot

Alcohol: 13.7%

Bottled: April 16, 2015

Production: 106 cases

Aging: Mafalda liked to drink her wine young, so this is ready now if you like some tannin. The Cab Franc will allow this wine to age nicely for another several years, so drink Fall 2015 to 2020.



Fratelli Perata Winery

Fratelli Perata Hangover Helper

The old adage that a protein load helps you recover from a hangover was presented in a Men's Health Magazine around 2013/2014. Of course, as responsible wine drinkers, we rarely reach a point of needing such a cure. But just for fun, we tested their recipe, and then massaged it to become a wine-pairing, before you are drunk, entrée. This works well with our Mafalda blend of earthy Cabernet Franc, even though there are no mushrooms in this dish. There are also no eggs in this recipe, as the original called for. Even hung over, we wouldn't do that.

We made this in a crock-pot for an easy meal, very little monitoring, using the lamb shank. You can also use a large sauté pan with high sides if you're in a hurry, but then you wouldn't use the lamb shank.

1 head garlic, right not 1 clove, minced
3 peppers, sliced, such as Anaheim, or as spicy as you can tolerate
12 medium fresh tomatoes during the summer, chopped, or 2-15 ounce can diced tomatoes
1 Tbsp hot paprika
½ Tbsp sweet paprika
enough water to cover the lamb shank

Then, either stove top or crockpot:

Method one, stove top
1 pound lamb sausage, bulk, crumbled

Brown the sausage in ¼ cup olive oil, add garlic and peppers, and then cook until vegetables are softened. Stir in the tomatoes and cook briefly, about 5 minutes. Mix in the paprikas. If using only sausage, cook on low for 20 minutes, covered. Serve with crusty bread.

Method two, using crockpot
1 pound spicy Italian sausage, crumbled, and
1 lamb shank, small enough to fit in the crockpot

Brown sausage as above then put in crock pot with lamb shank, vegetables and paprikas, put on low for 8 hours. (If using all sausage, cook 2 hours.)

Remove the lamb shank and its meat from the crockpot. Pull the meat from the bone and cut into forksized bites. Return meat to pot and stir. Add salt and pepper to taste. Serve with a ladle onto deep plates or into bowls. Serve with crusty bread.



Fratelli Perata Winery

Fratelli Perata 2012 Petit Verdot, Estate

A varietal originally from Bordeaux and now lovingly cared for in our vineyard here since 2003, we bring you Petit Verdot. Originally planted to be blended with our other Bordeaux wines, we find it suited to be shown on its own. For those who enjoy a big heavy wine, here is a dark wine, with low acidity and plenty of tannins. From this small harvest we have blueberry flavors predominating over cherry and earth elements. It is a heavier wine, but almost sweet to your senses. Pair this wine with a fresh Berry Tart to pull all out of the berry elements. Marvel in the full-bodied nature of this wine as you enjoy the smooth richness of the mascarpone of the tart. Remember, this is another of the drought year vintages, so while not a cloying wine, it demands some extra aging.

Harvested: October 21, 2012

Brix: 25.05

pH: 3.87

Fermented: 11days in 1.5 ton open top bins

Pressed: Into neutral barrels

Alcohol: 13.8%

Bottled: June 4, 2014

Production: 123 cases

Aging: Low acidity usually means we can drink it earlier with spicy food. But, having a drought year pedigree, it just isn't ready yet. In twelve months to 2 years this wine will become approachable, especially with dark chocolate. At 3 years in the bottle, it will become a steak wine, ready to drink. We recommend aging at least 1 to 5 years, so drink between Fall 2016 and 2019.



Fratelli Perata Winery

Berry Tart with Mascarpone

This recipe comes to you from assistant winemaker Cathy's wedding. We delighted in the fact that we found a nice finger food for her wedding and a charming pairing to the Petit Verdot. The berries in this tart work to pull the fruit component from the Petit Verdot while the mascarpone cream works to balance the acidity.

For the Dough:

1 stick (1/2 cup) cold unsalted butter	1/4 tsp salt
1 1/3 cups all-purpose flour	1 large egg yolk
2 tbsp sugar	1 1/2 tbsp ice water

Cut butter into 1/2 inch cubes. Blend together flour, sugar, salt, and butter with fingertips or pastry blender until most of the mixture resembles coarse meal with remainder in small pea-sized lumps. In a separate bowl stir together yolk and ice water. Add yolk mixture to flour mixture, stirring gently with a fork until incorporated. Gently form into a ball. Place on floured work surface and divide into 4 portions. With heel of hand smear each portion once in a forward motion to help distribute fat. Gather dough together and form it, rotating on work surface, into a disk. Chill dough, wrapped in plastic wrap, until firm, at least 1 hour or up to 1 day.

For the Tart:

pie weights	1 1/2 cups small strawberries
1 cup mascarpone	1 cup raspberries
1/3 cup chilled heavy cream	1 cup blueberries
1/4 cup sugar	2 tbsp cassis

Preheat oven to 375 degrees.

On a floured surface with a floured rolling pin roll out dough into an 11 inch round (about 1/8 inch thick) and fit into a 9 inch tart pan. Trim dough flush with rim and prick bottom of shell all over with a fork. Chill shell 30 minutes, or until firm.

Line shell with foil and fill with pie weights. Bake in middle of oven 20 minutes. Remove foil and weights and bake additional 10 minutes until shell is golden brown. Cool completely.

In a bowl, beat together mascarpone, cream, and sugar with whisk or electric mixer until mixture holds stiff peaks. Spoon mixture into shell, spreading evenly.

Quarter strawberries and combine with remaining berries in a large bowl. In a small saucepan, heat cassis until warm, remove and pour over berries. Stir berries until well coated. Mound the berries on mascarpone cream, grab your Petit Verdot and enjoy.



Fratelli Perata Winery

Fratelli Perata 2011 Sangiovese, Estate

This is our 20th vintage of this fabulous wine and we're still lovin' it. We find the 2011 to have the bright acid one would expect out of the best Chianti. In the cooler year, we pruned and then cluster thinned to drop 1/3 to 1/2 of the crop to give the vines the best opportunity to develop the best grapes so we could make the best wine. Then we waited for the optimum ripeness for the best balance of acid and sugar. This wine then went into neutral oak barrels to highlight the delicate flavors of strawberry and cedar. Enjoy with beef ribs in Strawberry Chipotle barbeque sauce in a couple of years or sip in 10 years.

Harvested: October 12th through 27th, 2011

Brix: 23.5

pH: 3.35

Fermented: 10 days in 1.5 ton open top ins

Pressed: into neutral barrels

Alcohol: 13.4%

Bottled: December 18th, 2014

Production: 134 cases

Aging: In need of some age due to the cool summer and wet year. Begin drinking with tomato-based dishes 2016, best closer to 2021. This vintage is very similar to the 1998 vintage, which is still excellent, even at 17 years old.



Fratelli Perata Winery

Beef Ribs in Strawberry Chipotle Barbeque Sauce

If you are looking for one of those savory-sweet, make-a-mess-when-eating-it-and-enjoy-every-second-of-it recipes, this is the one for you. Open your Sangiovese and let it breathe while these ribs cook. The sweet and tangy flavors from the sauce and the sweet fruitiness of the strawberries work together to pull the nuances of strawberry fruit from the wine while the fattiness from the ribs is a worthy counterpart to the acid of the wine. Sit down with ribs and Sangiovese in hand and enjoy with a napkin nearby.

2 racks of beef ribs
¼ cup soy sauce
1 tsp salt
1 tsp pepper
Strawberry Chipotle barbeque sauce (see below)

Preheat oven to 350 degrees. Trim ribs if necessary. Then toss into a large bowl and drizzle with soy sauce and rub with salt and pepper. Place the ribs on a foil lined pan. Seal with more foil and place in the oven. Bake for about 1 ½ to 2 hours until fork tender. Make the sauce while they cook. Remove top foil and cover with sauce. Turn on the broiler and broil until sauce is caramelized. Turn over and repeat. Make sure your caramelizing leaves a little char to the sauce.

Strawberry Chipotle Barbeque Sauce

1 lb. strawberries (cleaned, hulled and quartered)
¼ tsp almond extract
½ tsp vanilla extract
½ tsp smoked chipotle powder
1 tsp ginger syrup (Starbucks is a good source, while the Pumpkin Spice latte is available)
1/3 cup soy sauce
1 tsp BBQ Sauce of your choice (like Masterpiece or Heinz, nothing too exciting)

Put all the ingredients in a medium sauce pan. Cook on low for about 45 minutes stirring occasionally until strawberries have broken down. Allow to cool (meaning, this can be made well ahead of time). Brush on ribs as described above.



Fratelli Perata Winery

Fratelli Perata 2011 Tre Sorelle, Estate

We present to you the Tre Sorelle. It is named after the three sisters, Gino and Carol's daughters, who felt their contribution to the winery, needed some recognition. Thus, in 1997, we first produced a blend found traditionally in Bordeaux. This 2011 vintage shows more fruit and less body than previous vintages. Extended bottle age will produce an astounding result. We base this on several factors: it was made with a large percentage of new oak barrels; has high fruit, acid, and tannin; and our past experience with cooler vintages (1991, 1994, 1998). All the elements will work together with time. That's why we bottle using very high quality corks. Our cool year vintages are wonderful after ten years, with the 1994 Merlot just opened. Pair this with Chocolate Cupcakes with Sugared Raspberries.

Blend: 56% Cabernet Sauvignon Riserva, 33% Merlot, 11% Cabernet Franc

Alcohol: 13.7%

Bottled: August 26, 2014

Production: 210 cases

Aging: Needs some time to settle down, so best if you can wait. Drink Fall 2016 to 2021.



Fratelli Perata Winery

Chocolate Cupcakes with Sugared Raspberries

These are not your ordinary chocolate cupcakes. These are the ooey-gooey-warm-and-melty-chocolate-type. Every once in awhile we have to indulge our chocolate desires. This is simple and quick for such a rich and luscious outcome. The batter can be made a couple days ahead, just bring it back to room temperature before baking. Bake these while someone is pouring the glasses of Tre Sorelle after dinner. Chocolate and raspberries are only made better by adding a glass of Tre Sorelle.

1 cup unsalted butter
8 ounces semisweet or dark chocolate chips,
or bars, cut into bite size chunks
5 large eggs
½ cup sugar
pinch of salt

4 tsp flour
12 muffin cups
Garnish:
2 (6 ounce) containers fresh raspberries
½ cup sugar
powdered sugar for dusting

Adjust oven rack to middle position and preheat oven to 450 degrees.

Melt butter and chocolate. Do this either in a double boiler or in microwave at intervals of 45 seconds at 50% power stirring in between intervals. In separate bowl, beat eggs, sugar and salt with an electric mixer or stand mixer until sugar is dissolved. Add melted chocolate and butter mixture to egg mixture and beat until smooth. Then add the flour until just combined.

Line a standard-size muffin tin with the paper muffin cups. Lightly spray with vegetable cooking spray to help with removal from the delicate cupcakes. Divide batter among cups. Bake until batter puffs up, about 10 minutes. The centers should still be gooey and not quite set.

While cupcakes are baking, place washed raspberries in a bowl and sprinkle with sugar. Mix well to fully coat raspberries with sugar.

When cupcakes are done, carefully lift out the cupcakes, pull off papers and set on plates or a tray. Lightly dust cupcakes with powdered sugar and top with raspberries. Enjoy while warm with your glass of Tre Sorelle.