



## *Fratelli Perata Winery*

### **Fratelli Perata Buon' Amici Spring 2018 Wine Club Shipment**

Variety	Retail Price	Club Price (reorder)	Bottling Date
2014 Bambino Grande	\$38	\$28.50	9/5/17
2014 Barbera	\$52	\$39	1/25/18
2015 Charbono	\$38	\$28.50	3/1/18
2015 Merlot	\$38	\$28.50	3/9/18
2013 Sangiovese	\$48	\$36	1/26/17
2016 Zinfandel	\$34	\$25.50	3/9/18

If we have ever had the pleasure of having you visit us in the tasting room, you probably noticed that we talk **A LOT** about food. You may be asking why it is so important to have food with Fratelli Perata wines. You might also contemplate, when walking out of the tasting room with your stomach growling and your head buzzing with pairing suggestions, how the heck we go about deciding which foods pair with which wines.

Well, we'll start with the easiest part: why food is so important to have with our wines. Simple answer, our wines are Italian style, meaning big tannin for aging power, strong bright acid, lots of body and fruit. So, unless you are aging these wines to Carol's standards (depending on the varietal, 5 to 10 years) you will need some food to balance that acid, tannin, and fruit.

Now, some people may believe that wine is used to enhance the culinary experience, but we find food is a staple to bring out all of the nuances of a wine. What you may taste in the tasting room with no food morphs into something spectacularly different when given the correct culinary counterpart. Food has the power to tame the wild tannin, brighten up the acid, or really make the fruit pop.

Deciding which food to pair with a wine is almost an art in itself- can you say sommelier? Here are some quick tips to help you find the right food and wine match. You must first understand the balance between the weight of wine with the weight of food. Such as, a heavy Cabernet Sauvignon calls for a weighty dish like a stew, while a lighter Vermentino would be easily overpowered by a stew dish, but would be happy with a light halibut dish. Heavy with heavy, light with light, this is the first thought when deciding on a food pairing. This is not to say, of course, there are no exceptions to the rules. Our Charbono is the prime example; this wine loves flavors ranging from the delicate, like salmon, to the heavy, like Bolognese sauce. The point is to find a food and wine balance where neither is outweighing or overwhelming the other, instead, they meld, complementing and enhancing both.

Next you will want to consider what the profile of the wine is: sweet, spicy, acidic, tannic, etc. Once the profile of the wine is established you want to decide how you want to further complement the wine with the food. For example, match the acidic flavor of a Sangiovese with a bright acidic tomato sauce. Or go for a contrasting

approach, like using a fatty cut of meat or cream sauce to cut through the acid in a wine. This works especially well with our Barbera and rib eye steak or Fettuccini Alfredo. Once you settle on which direction you want to guide your pairing you have the fun of deciding how you are going to enjoy them. During brunch, a light lunch, antipasto, 5 course dinner, or dessert. Obviously, whenever or whatever you decide to partake, we recommend trying a Fratelli Perata wine to complement your favorite dish.

As always we thank you for the opportunity to make your stomach growl and mouth water as we talk about food and wine and family. Salute!

Mille Gracie,

The Perata Family: Gino, Carol, Cathy, Joanne and Dominic

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## *Fratelli Perata Winery*

### **Fratelli Perata 2014 Bambino Grande, Estate**

This is our classic Super Tuscan style blend named after Gino's maternal grandfather, Bambino. He loved to have fun and party, so take his view on life and enjoy his namesake wine with good friends and delicious food. This vintage is heavier than previous vintages, with more fruity notes. This means you need to make sure to pair it with richer dishes and hearty flavors.. So prepare the Pepperoni Chips!

Blend	56% Sangiovese, 44% doesn't matter, just enjoy it!
Alcohol:	14.2%
Bottled:	September 5th, 2017
Production:	204 cases
Aging:	Ready to drink now with hearty meals or age if you can resist the temptation. Drink now through 2026.



## *Fratelli Perata Winery*

### **Fratelli Perata Pepperoni Chips**

Sometimes simpler is better, so here comes at you the easiest, least complicated recipe: Pepperoni Chips. This recipe is as fun as Bambino himself. When we are looking for that fat/salt combo to go with a wine, we found nothing better than baked (or even microwaved) pepperoni. Depending upon how you want to go about this, the chew of the pepperoni you are looking for, or the crisp, you can go for the microwave or the oven. Have fun experimenting to find your favorite chew/crisp balance. Seriously, forget the pizza. Maybe serve up some marinara or melted mozzarella for dipping, open a bottle of Bambino Grande, and relax.

1 package sliced pepperoni

For oven cooking (chewier):

Preheat oven to 350 degrees F.

Line a baking sheet with foil. Place pepperoni slices on the baking sheet being sure not to layer. Bake for 8 – 10 minutes. Drain on paper towels, and allow oil to dry out before serving.

For the microwave (crispier):

Layer two paper towels on a paper or microwave safe plate and lay out as many pepperonis on top as desired (or fit). Cover with another paper towel.

In our microwave, 45 seconds resulted in a crispy chewy texture while the 60 seconds gave a more crisp, we found 50 seconds was the perfect crisp/chewy balance.

So as we said easy-peasy. Enjoy as a side to a Bambino Grande.



## *Fratelli Perata Winery*

### **Fratelli Perata 2014 Barbera, Estate**

Did someone say food wine? Why yes we did! This wine is beautiful, elegant, and yes, tasty. The drought lowered the acidity and increased the fruit so this wine is wonderfully well-balanced and very drinkable right now. However, like all good Italian Barberas, this wine will age very well if you have an abundance of patience. The acidity, moderate tannin and rich fruit mean Barbera pairs well with almost any Italian dish, though we have branched out and love it with our Chipotle Sauce for Pork Chops or Chicken. Give it a try!

Harvested: September 14th and 24th, 2014

Brix: 25.7

pH: 3.39

Fermented: 13 days in 1.5 ton fermenters

Pressed: Into neutral barrels

Alcohol: 13.9%

Bottled: January 25th, 2018

Production: 136 cases

Aging: Great with food when young but amazing if you can give it some age. Drink now through 2030.



## *Fratelli Perata Winery*

### **Fratelli Perata Chipotle Sauce for Pork Chops or Chicken**

Smoky warm flavors pair so nicely with pork chops, and as we found also, with this 2014 Barbera. Something about the spice and acidity to the wine plays off delightfully well with the chipotle pepper and other spices. While the fruit in the wine is enough to cool the warmth of the chili and chipotle, the coconut milk in the sauce finds a symbiotic relationship with the acid in the wine. Serve with a side of rice, bread, or salad, but enjoy with Barbera!

4-5 Boneless Center Cut Pork Chops or Chicken Breasts or Thighs  
2 tbsp avocado oil

For the Marinade:

1 tbsp chili powder	1 clove garlic, minced
1/2 tsp ground chipotle chili pepper spice	1 tsp paprika
1/2 tsp cumin	

For the Sauce:

1 cup canned coconut milk	1/2 tsp liquid smoke
1/2 tsp ground chipotle chili pepper spice	1/4 cup chopped fresh cilantro

For garnish:

Juice of 2 limes  
Chopped fresh cilantro

In a small bowl, mix together spices for marinade.

In a casserole dish, coat meat with avocado oil, and then sprinkle with marinade spices. Set in refrigerator to marinate for at least 2 hours or overnight.

Coat skillet with avocado oil and cook the meat 4-5 minutes per side, or until the center reaches 165 degrees F. (pork) or 180 degrees F. (chicken).

While the meat is cooking, mix together the ingredients for the sauce in a blender or food processor until smooth.

Once the meat is cooked through, pour the sauce on top. Garnish with lime juice and extra cilantro (optional) and serve immediately with Barbera.



## *Fratelli Perata Winery*

### **Fratelli Perata 2015 Charbono, Estate**

This black skinned, plump grape is always patient in the vineyard. Even after a dry winter and a hot summer, the Charbono vines still only slowly accumulated sugar. While all the other varieties rushed us to pick them, the Charbono was patient and even after a little extra hang time didn't taste at all overripe. This vintage has the rich fruit we expect from a hot, dry year -- look for lots of dark fruits like plums. It also has the lower acidity common for the year and this variety. Both these qualities make this great for drinking rather young, however, we find this variety demands a little patience from you, so give it a year if you can. If you can't stand waiting, make sure to let it breathe a couple hours and pair it with Asiago Pesto Prosciutto Bread.

Harvested: September 30th and October 10th, 2015

Brix: 23.4

pH: 3.85

Fermented: 11 days in 1.5 ton open top fermenter

Pressed: Into 40% new French oak barrels and 60% old French oak barrels

Alcohol: 13.3%

Bottled: March 1st, 2018

Production: 110 cases

Aging: This drought year vintage is big and bold, with low acidity. Good now with rich food, but best to wait another year if you can. Drink spring 2019 to 2025.



## *Fratelli Perata Winery*

### **Fratelli Perata Asiago Pesto Prosciutto Bread**

Quick and tasty, pesto and cheese, crunchy and chewy, all with Prosciutto, sounds too good to be true, but here it is! Add a glass of Charbono and a great view and you will be as smitten as we were. Pesto is the usual suspect when it comes to Charbono, but this recipe enhances that pairing with the tang of Asiago and salt from the Prosciutto. We found a version of this bread at French Corner Bakery in Cambria, so if you want to skip making our variation, visit the bakery and pick yourself up some to have with your Charbono next time you are in the area.

1 loaf par baked bread (think French bread loaf)  
2 tablespoons favorite recipe or store bought basil pesto  
6 slices Asiago cheese  
4 slices Prosciutto

Preheat oven to 375 degrees F.

Cut a diagonal slice down the length of the bread, almost all the way in half.

Separate the bread enough to spread pesto on both side, but don't split it. Then layer the inside of the bread with Asiago and Prosciutto.

Bake for 20 minutes or until bread is crisp and cheese is melty. Remove from oven and cut into desired portion sizes. Crunch with Charbono.





## *Fratelli Perata Winery*

### **Fratelli Perata 2015 Merlot, Estate**

2015 gave us our fourth consecutive year of below average rainfall and another year of exceptional Merlot. The decades old vines found little reprieve from the continuing struggle for water throughout the winter and found cold and windy conditions during the spring. The modest crop ripened seasonably early with deep concentration. This wine has a balance of fresh acidity and soft tannins, full-bodied yet smooth, deep in color and filled with cherry and blackberry notes. Still a little dry on the finish from those healthy tannins, so why not whip up some Coconut Chicken Curry to pair with this wine?

Harvested: September 18th and 27th, 2015

Brix: 24.8

pH: 3.54

Fermented: 12 days in 1.5 ton open top fermenters

Pressed: 50% New American oak barrels, 50% neutral barrels

Alcohol: 13.8%

Bottled: March 9th, 2018

Production: 90 cases

Aging: A great vintage to lay down! If you can't, make sure to let it breathe a few hours and pair with food. Drink fall 2019 to 2026.



## *Fratelli Perata Winery*

### **Fratelli Perata Coconut Chicken Curry Recipe**

This dish brings you warmth from the curry, a sweet nutty flavor from the coconut milk and a deep richness from the tomato. You will find everything you are looking for in a pairing with a big Merlot. This recipe is put together in less than 40 minutes so you can sit back and relax with your wine a bit faster.

2 tbsp curry powder  
2 tbsp vegetable oil  
1 small yellow onion or 1/2 large onion, chopped  
4 medium sized cloves garlic, minced  
1 whole chicken breast, trimmed and chopped into 1 inch pieces  
Salt and pepper  
1 can 15 oz coconut milk (make sure it is full fat, not low fat)  
1-8 oz can tomato sauce  
1-16 oz can diced tomatoes, drained  
2 tbsp white sugar

Measure vegetable oil into small bowl and mix in curry powder. Place oil mixture in large skillet and heat over medium high heat. Once hot, add onion and garlic. Stir well to coat well with curry oil and sauté for about 5 minutes. Season chicken with salt and pepper, add to skillet and stir well to coat with curry oil.

Once chicken is cooked through, add in coconut milk, tomato sauce, drained diced tomatoes and sugar. Stir well. Reduce heat to medium-low and simmer uncovered for approximately 30 minutes, until thickened, stirring frequently.

Serve immediately with rice or Naan bread and a glass of Merlot.



## *Fratelli Perata Winery*

### **Fratelli Perata 2016 Zinfandel, Estate**

2016 was a slight deviation from the previous four years in that we had 75% of normal rainfall instead of 50%. Unfortunately, the many years of drought mean this wine doesn't show our typical black pepper spice, but we think you'll love its big, rich raspberry fruit. As usual with Zinfandel, this one is ready to go now with no patience required. If you're a fan of the spicy style Zins, give this one a couple years and the fruit will mellow and the spice will start to become more prominent. Either way, enjoy with Figgy Pizza.

Harvested: September 23rd and 26th, 2016

Brix: 26.1

pH: 3.65

Fermented: 10 days in 1.5 ton open top fermenter

Pressed: Into neutral barrels

Alcohol: 14.6%

Bottled: March 9th, 2018

Production: 133 cases

Aging: What are you waiting for?! Drink now through 2021.



## *Fratelli Perata Winery*

### **Fratelli Perata Figgy Pizza**

Our web guy, Brad, made a pizza with figs, balsamic vinegar and stinky blue stilton and paired it with a way oldie, Gino's Zin. He shared that recipe with us and since the profile of this new Zin is similar to that Gino's Zin, we thought we would give it a try. From our kitchen to yours, we bring you our adaptation of Brad's pizza, Figgy Pizza.

one recipe pizza dough (your favorite or buy it from Trader Joe's)

6 figs (fresh or dried but reconstituted) or fig jam  
1/2 cup balsamic vinegar, plus some for drizzle  
3 slices prosciutto, ripped up into bite sized pieces  
1/4 cup Parmesano Reggiano, grated  
1 cup arugula

If reconstituting figs, boil for about 10 minutes until soft.

Roll out dough and place on your floured or cornmealed pan or pizza stone.

Chop up figs into a rough 1/8th; we liked smaller pieces of fig. Place fig bits into a bowl and pour in the 1/2 cup of balsamic vinegar. Allow figs to absorb vinegar.

Once all or almost all vinegar is gone, scatter the fig and prosciutto pieces around the dough. Allow pizza to sit a couple of minutes for the juices from the fig to spread onto the dough.

If you are using fig jam, spread jam lightly on dough to coat evenly, drizzle with a little balsamic vinegar and top with prosciutto.

Bake according to dough directions or about 8 to 10 minutes in a 475 degree oven. Remove pizza and top with Parmesan and arugula and drizzle with balsamic vinegar. Return to oven for another couple of minutes.

Remove, cut up, and enjoy with your Zin.