



## *Fratelli Perata Winery*

### **Fratelli Perata Buon' Amici Fall 2017 Wine Club Shipment**

Variety	Retail Price	Club Price (reorder)
2015 Bel Bruzzo	\$34	\$25.50
2013 Cabernet Sauvignon Riserva	\$48	\$36
2014 Petit Verdot	\$38	\$28.50
2013 Sangiovese Wine Club Special Selection	\$60	\$45
2013 Tre Sorelle	\$44	\$33
2014 Petite Sirah OR 2015 Zinfandel	\$38/34	\$28.50/25.50

In 1977, Gino and Carol, with brother Joe, set sights and dreams on a hilly plot of land covered in barley. West of the city of Paso Robles, this land, with rolling hills, promise of cooling afternoon breezes, and semblance of the ancestral home near Genoa, the soil and microclimate were deemed perfect for premium grapes.

In 1980 the planting began with Zinfandel, the founding grape of Paso Robles, what would be more appropriate? It was joined by Nebbiolo, the Italian variety the Peratas in Italy grew. Initially, 25 acres were painstakingly planted, one vine at a time. Holes were augured 24" deep and the vines were planted bare root. Each little vine was lovingly placed in its new home by a Perata, each grapestake was pounded into the ground by Gino (can you say forearms?!), and the trellis wire was positioned.

This all started with a dream of growing and **selling** grapes, with just enough kept for family use. In 1986, six years after the initial planting of vines, the dream expanded to make a wine that would prove just how good dry farmed grapes are. So commenced the permitting process to produce and sell wine. This came with a stack of papers 2" thick.

In 1987, a winery was built. By the hands of the dreamers, each board was placed and each nail was pounded in to construct what you see today when you visit us. Now ready for cellaring and aging wine, that year's harvest brought grapes, some that were sold and 30 barrels worth of grapes that were saved, consisting of Zinfandel, Cabernet Sauvignon and Merlot. Sweat equity and lots of satisfaction.

Flash forward to 1992, after becoming a bonded winery, less and less grapes were sold and more and more wine was sold. It was clear that the dreamers were no longer just dreamers and all of the hard work and literal blood, sweat, and tears created a growing, living, thriving wine business. In fact, the first wine entered into a competition, our 1990 Merlot, received a Gold Medal at the Los Angeles County Fair (they thought it was a Petrus). Ask Carol for the story next time you are in the tasting room sipping on some Merlot. 1992 also saw the first Perata Sangiovese in the bottle.

By 1993, around 1500 cases were produced consisting of Merlot, Cabernet Sauvignon, Sangiovese, Zinfandel, and Chardonnay (for Carol's Mom). Most of the wines were shipped out of state, a pallet at a time, while only a small portion was sold from the winery. But that was alright, we were busy tending young children and young vines. After nearly a decade of pouring wines out of the original winery building using two barrels and a board as a super portable tasting bar (since it was the barrel room after all), it was time for an expansion. A real bona fide tasting room, the building that you now stand in to taste the humble wines, was built in 1995.

The next twenty years, yes that is correct, **twenty years**, brought further expansion with more varietals and blends. Each harvest, 100 barrels of wine were squeezed into the building. As Paso Robles grew as a wine region, a wine club was started in 2002 to cater to a select group of people who wanted first dibs on the wines that were being released and were sure to be gone. Throughout the years, that select group of people has grown, much like our dream, and these people (you!) have become more like an extended family than just wine consumers. Because of our enthusiastic fans, the finished wine shifted to being sold only at the winery (or through the internet). Now you must talk to one of us if you want to enjoy our wines!

Before Brother Joe's passing in 2011, his nieces Cathy and Joanne joined the winery full time as adults. A new generation has joined in the passion and celebration of wine. Now, **thirty years** after the first juice was fermented into wine, as we celebrate our 30<sup>th</sup> Anniversary harvest this year, we remember our humble beginnings and raise a glass to you, like a good family member, for the love and support that you have shown us throughout the years.

Mille Gracie,

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

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## *Fratelli Perata Winery*

### **Fratelli Perata 2015 Bel'Bruzzo, Estate**

In Italy, Barolo reigns as king, with Chianti the prince. In France, it is Cabernet Sauvignon, although some may argue Pinot Noir rules. In Abruzzo, we don't argue, we just drink. And when we drink, it's often Montepulciano d'Abruzzo because it is just so good. From Gino's grandfather Bambino and mother Mafalda's home region in Italy comes the grape variety we've named Bel'Bruzzo. (Wines that are approachable to drink shouldn't have unapproachable names.) This deep-into-the-drought vintage has kept its fun loving style: black cherries and not harsh. It seems to have moved from a straight pork pairing to a Marco Polo explorer mode. We pair it this year with Skewered Teriyaki Beef.

Harvested: October 13<sup>th</sup>, 2015

Brix: 24.6

pH: 3.54

Fermented: 13 days in 1.5 ton fermenters

Pressed: Into neutral oak barrels

Alcohol: 14.3%

Bottled: August 10<sup>th</sup>, 2017

Production: 208 cases

Aging: Generally, we don't follow the Italian research that recommends aging this ten years. We can drink this now, just 2 months from being bottled. By Valentine's Day, 2018 it will be delicious. Drink now through 2022.



## *Fratelli Perata Winery*

### **Skewered Teriyaki Beef**

We originally loved the flavor of teriyaki jerky with the 2015 Bel' Bruzzo, but we didn't love the hours of time it would take to *make* jerky. If you have a smoker or dehydrator and have the gumption to do it, try a teriyaki jerky recipe, or *buy* the jerky and make these teriyaki beef skewers. This recipe has the same flavors: spicy, tangy, smoky, and garlicky, that you would find in any teriyaki jerky and takes about 7 hours less to make, win-win. This is so easy. Serve with some veggies and noodles for a complete meal. Or just grab a skewer and a glass of Bel' Bruzzo to enjoy as an appetizer.

1 lb beef strips, cut thin, think stir fry  
1/4 cup soy sauce  
2 tablespoons brown sugar  
1 tablespoon rice vinegar  
1 clove garlic, minced  
1/4 teaspoon onion powder  
1 teaspoon minced fresh ginger  
Skewers, wood is usually thinner, but metal ones are fine

Place wooden skewers in a shallow bowl or sheet pan and cover with water to soak.

Whisk together all ingredients, except beef, in a large shallow pan or bowl to make the teriyaki sauce. Once well blended, add in beef and stir to coat beef. Allow to marinate at least 30 minutes, preferably over night, stirring occasionally. Ziploc bags in the refrigerator are easy.

When ready to grill, skewer beef on skewers. Position the grate of your grill about 4 inches above flames. Allow the grate to get hot and put skewered beef on the grill. Cook about 2-3 minutes on each side or until desired doneness/chewiness.

Remove skewers from grill and enjoy hot with sides of your choice and a glass of Bel' Bruzzo.



## *Fratelli Perata Winery*

### **Fratelli Perata 2013 Cabernet Sauvignon Riserva, Estate**

Being weather obsessed is sort of the nature of the winemaking business. We know that every condition that the grape experiences in the vineyard forms a characteristic that adds complexity to the wine. 2013 offered no major heat spikes or cool stretches. The early warm dry spring allowed for a great balance of acidity and sugar with good color and tannins. Dry conditions usually produce small berries which have a concentrated skin to pulp ratio. This affords great structure with optimal flavor. For us, these dry farmed small berries caused us the most angst while crushing, blocking up the crusher with grape skins due to such a little amount of juice. The cap of the crushed grapes are then painstakingly punched down by hand, \*flexes muscles\*, three times a day for the duration of the primary fermentation. Never argue with the wine crew at the end of harvest, they are very strong. The result of the harvest is a small amount of new wine from the tiny berries. What makes it all worth the effort is how great the wine becomes. Add some new French oak barrels, lots of time, patience after bottling, and a great meal. All that hard work becomes well worth it. Think about sipping this wine while not much else is on your mind. You could pair it with food, but that's just an afterthought with this vintage. Lamburgers anyone?

Harvested: September 22<sup>nd</sup> through October 21<sup>st</sup>, 2013

Brix: 25.7

pH: 3.71

Fermented: 13 days in 1.5 ton fermenter

Pressed: Into new and older French oak barrels

Alcohol: 14.6%

Bottled: September 9<sup>th</sup>, 2016

Production: 94 cases

Aging: This is a hefty wine! Lots of fruit and tannin, so please, please, **please** let this age a while. Your definition of age may vary, but even Cathy says forget about this one for at least a couple years. If you must drink it soon, plan ahead and let it breathe (just pull the cork and put it back in) for at least 8 hours. Drink 2019 to 2026 (longer if you have a cellar or wine fridge).



## *Fratelli Perata Winery*

### **Lamburger Helper, Abruzzo-style**

Ok, I know, last shipment we used a recipe we called Mushroom Powder, where the title said what we weren't really thinking. Here, we use ground lamb instead of leg of lamb. This shaves about 2 hours in cooking time from the original recipe. Of course we do this because during bottling (or harvest) we often want a meal but are too tired or short on time to make it. Good thing Mama Perata can't see this Americanized version. The effect is good enough to satisfy when time is short. Then, later, use a leg of lamb and a few more hours cooking.

This is a meaty, kind of quiche-y, not fancy but filling main course. If you have time, put this inside a crepe, because it doesn't look as impressive as it tastes. Our Cabernet Sauvignon is a natural with lamb or beef. It pairs nicely here, and will help you slow down the pace.

2 pounds ground lamb, or beef  
2 Tablespoons olive oil, or avocado oil, the taste won't affect the results  
1 brown onion, sliced thinly into rings  
2 cloves garlic, minced  
Turmeric, ground, (1/4 tsp if new to you, more if you know what to expect)  
1 cup beef stock, Better than Bouillon or your own  
4 eggs, beaten  
1/2 cup (2-3 ounces, we like lots) Pecorino cheese, grated, or substitute Parmesan  
salt and fresh ground pepper

Heat oil in sauté pan, add onion, toss in oil and sauté until onion is translucent. Add garlic, sauté another couple minutes. Add lamb, breaking it into roughly mini-meatball size pieces, then sprinkle ground turmeric over lamb mixture, mix and cook until lamb is browned.

Add beef stock, cover pan, simmer about 20-30 minutes or until stock is absorbed. Stir in salt to taste and pepper to taste.

Meanwhile, mix Pecorino into beaten eggs. Add to pan, stirring all together. Put pan back on low heat until just set, about 2 minutes. Use spatula to flip over. If using crepes, portion out among 8-10 crepes, roll up, dollop with sour cream.

Serve with a green salad and crusty bread. And Cabernet Sauvignon if the day is done.



## *Fratelli Perata Winery*

### **Fratelli Perata 2014 Petit Verdot, Estate**

Petit Verdot, with its thick skin, produces concentrated, deep red wines. Typically used in blending, we present you an example of the 100%. A third year of drought brought thicker than normal skins on this 2014 Petit Verdot and made for a dark, potent, and concentrated wine with unusually bold fruit flavors. This wine is rich without being excessive with enough tannin to be firm. Find dry spicy aromas with dark fruit notes. These flavors pair well with fruit based recipes, like Baby Back Ribs in Raspberry Chipotle Sauce.

Harvested: September 19<sup>th</sup>, 2014

Brix: 25.2

pH: 3.39

Fermented: 12 days in 1.5 ton fermenter

Pressed: Into one older French oak barrel to mellow the tannins and the rest in neutral barrels

Alcohol: 14.6%

Bottled: June 15<sup>th</sup>, 2017

Production: 65 cases

Aging: Bottled in June, there is plenty of room to allow this wine to age, but it is ready to enjoy now if tannin is your thing. Drink mid 2018 to 2023.



## *Fratelli Perata Winery*

### **Baby Back Ribs in Raspberry Chipotle Sauce**

Nothing is easier than throwing ribs in the oven and forgetting about them for a couple of hours. Of course, maybe buying them would be easier. During a day of harvest no one is getting to town, so here we are with an oven cooked rib recipe. Making the sauce a day ahead helped speed this recipe to lunch time. Raspberry and chipotle paired surprisingly well with our tired muscles and the spiciness and fruitiness of the Petit Verdot. Allow the Petit Verdot some breathing time before partaking.

2 tablespoons olive oil  
1 large yellow onion, diced  
2 cloves garlic, minced  
2 cups raspberries  
1 tablespoon dried basil  
1 1/2 teaspoon ground chipotle chili powder  
1 cup ketchup  
2/3 cup brown sugar  
1 tablespoon Worcestershire sauce  
2 teaspoons yellow mustard  
1/2 teaspoon black pepper  
2 racks pork loin baby back ribs  
salt and pepper

Preheat oven to 250 degrees.

Season ribs with salt and pepper. Place in oven safe dish. Once the oven is to temperature bake ribs for 2 ½ hours or until meat reaches 160 degrees on a thermometer.

Meanwhile, in a large saucepan, heat olive oil over medium high heat. Add onion until slightly translucent, about 5 minutes. Add in garlic until fragrant, about a minute. Add in raspberries, basil, chipotle powder, ketchup, brown sugar, Worcestershire sauce, mustard, and pepper. Increase heat and bring to a boil. Then reduce heat and simmer for 10 minutes on medium low heat.

Transfer sauce to blender or food processor and blend until smooth.

Once ribs are cooked baste evenly with sauce. Return to pan and broil under broiler until sauce begins to bubble and caramelize. Serve hot and with Petit Verdot.



## *Fratelli Perata Winery*

### **Fratelli Perata 2013 Sangiovese, Estate and 2013 Sangiovese Wine Club Special Selection, Estate**

This is only the second year with such a generous Sangiovese crop. Like last year, we selected the best of the best to craft the Wine Club Special Selection version of our Sangiovese. Three barrels made the cut this vintage and we share them with you. This is one bottle per member as it is limited production, but the regular 2013 Sangiovese will please your Sangio cravings. This is food-friendly, fruit forward, with soft tannins and gentle acid. Enjoy with any tomato based dish or sip on its own.

Harvested: September 8<sup>th</sup> to 29<sup>th</sup>, 2013

Brix: 24.5

pH: 3.41

Fermented: 12 days in 1.5 ton fermenter

Pressed: To neutral oak barrels

Alcohol: 13.8%

Bottled: January 26<sup>th</sup>, 2017

Production: 68 cases of Wine Club Special Selection, 162 cases of regular

Aging: Given the Sangiovese has had a little life in the bottle, this wine is ready to enjoy now or age until 2023. For the Wine Club Special Selection Sangiovese we recommend giving this a little longer, drink 2019 to 2028.



## *Fratelli Perata Winery*

### **Chicken and Bacon with Pasta, Tomatoes, and Spinach in Garlic Cream**

All of our favorites come together in this recipe; chicken, tomatoes, spinach, Parmesan, and of course, bacon. Smother all of that in some garlic cream sauce, pair with a little Sangiovese and we're smitten. Tomato and Parmesan, of course are hits, with the acid and fruit in the Sangiovese, but the bacon adds the meaty salty flavor that takes it over the top. Good for any crowd, or a crowd of two (you and your wine). Raise the roof and raise a glass.

2 tablespoons olive oil  
1 pound chicken breast, cut into bite size pieces  
1 teaspoon paprika  
1 teaspoon Italian seasonings (thyme, oregano, basil)  
5 medium Roma tomatoes, chopped into large chunks  
2 cups cooked spinach  
5 garlic cloves, minced  
6 bacon strips (cooked, drained, and chopped)  
1 and 1/3 cups half and half  
1 and 1/3 cups Parmesan cheese, shredded  
Crushed red pepper, to taste  
Salt and pepper, to taste  
10 oz penne pasta  
1/2 cup Parmesan, grated, for serving

In a large skillet, heat 2 tablespoons olive oil until hot. Add chicken, season with paprika and Italian seasonings. Stir to spread seasonings evenly. Cook, stirring frequently, for about 5 minutes until chicken is cooked through.

Remove chicken from pan to plate. Add chopped tomatoes, spinach, garlic, crushed red pepper, and about 1/3 of the chicken and half of the bacon to pan. Mix well over low heat.

In the mean time, bring a pot of water to boil, add pasta and cook according to package directions. Drain, rinse and drain to remove starch on pasta. Add pasta to skillet and give a stir.

In a sauce pan, add half and half and bring it to the point just before boiling. Then add 1 1/3 cup Parmesan cheese, and immediately reduce to simmer and stir until cheese melts throughout and makes a creamy sauce, about 1 to 2 minutes. Remove from heat, stir in a little dash of red pepper, salt and pepper, to taste.

Pour sauce over pasta mixture and stir until well combined. Top with remaining chicken and bacon. Sprinkle the 1/2 cup of Parmesan over the top. Serve immediately and enjoy with Sangiovese.



## *Fratelli Perata Winery*

### **Fratelli Perata 2013 Tre Sorelle, Estate**

Named in honor of the three Perata sisters this is a wine of great depth and structure. This vintage is another knock out. The Tre Sorelle blend receives a powerful punch of fruit and acid from the Cab Riserva, big body of fruit, tannin from the Merlot and smoky fruit from the Cabernet Franc. The three sisters is a representation for the three Perata sisters as well as the wines in the blend being considered “sister” wines. All individual, but are similar in characteristics.

Blend:	67% Cabernet Sauvignon Riserva, 22% Merlot, 11% Cabernet Franc
Alcohol:	14.3%
Bottled:	September 13 <sup>th</sup> , 2016
Production:	215 cases
Aging:	Drinking well now, but with a bit of tannin. Enjoy now, with food, through 2023.



## *Fratelli Perata Winery*

### **Stuffed Chicken Breast with Balsamic**

When we are feeling energetic, we will try a new recipe like this. A little more involved, but worth the effort. This dish comes with a caprese feel, sweet and fresh, but hardier due to the sun dried tomatoes and balsamic. It is enough to stand up to the Tre Sorelle without being lost, but not overpower the wine. The sweetness from the balsamic and basil balance out the acid from the bright Roma tomatoes and sun dried tomatoes, creating a sense of balance that parallels the balance of the wine.

4 chicken breasts (boneless and skinless)  
salt and pepper, to taste  
1 teaspoon each dried oregano and dried basil  
2 Roma Tomatoes, thinly sliced  
1/4 cup sun-dried tomato strips in oil (reserve oil)  
4 mozzarella cheese slices (about 1 oz of cheese per chicken breast)  
12 basil leaves of good size  
4 cloves garlic, minced  
1/3 cup balsamic vinegar  
2 tablespoons brown sugar

Preheat oven to 350 degrees.

Cut a pocket into thickest side of each breast, being careful not to cut all the way through.

Season chicken with salt and pepper and dried herbs. Drizzle about 1 teaspoon of sun-dried tomato oil over each breast and rub some of the seasonings and oil into pockets.

Fill each chicken pocket with 2 slices fresh tomato, 1 teaspoon sun-dried tomato strips, one slice of mozzarella and 3 basil leaves. Seal the chicken pockets with a couple toothpicks, either threading the toothpicks through or placing diagonally through.

Heat about 4 teaspoons of sun-dried tomato oil, or olive oil in an oven safe skillet over medium heat. Place chicken in pan and fry for about 2 minutes each side until golden.

While chicken is cooking mix together garlic, balsamic vinegar and brown sugar. Pour the mixture into the pan on and around the chicken. Bring to a simmer and stir occasionally until the glaze has slightly thickened, about 2 to 3 minutes. Turn chicken once during simmering of glaze to coat each side.

Transfer pan to the preheated oven and continue to cook for about 15 to 20 minutes or until chicken is cooked through. Remove chicken to plates, drizzle with glaze, and serve with Tre Sorelle.



## *Fratelli Perata Winery*

### **Fratelli Perata 2014 Petite Sirah, Estate**

You will find juicy dark fruit and silky tannins here. The drought caused these stressed vines to down play the usual tannin bomb that this varietal is. The warm weather brought black currant and blackberry notes with vanilla aromas from these little berries. This wine has a bright youthfulness that can stand up to any roasted or smoked dish. Think hearty beef or lamb prepared with a slightly acidic sauce. Stews, sausage, and pork, need I go on? Maybe one more, dark chocolate.

Harvested: September 14<sup>th</sup>, 2014

Brix: 26.7

pH: 3.44

Fermented: 11 days in 1 ton fermenter

Pressed: Into neutral oak barrels

Alcohol: 14.5%

Bottled: June 15<sup>th</sup>, 2017

Production: 48 cases, yes *only* 48

Aging: This wine is approachable now, but deserving of a couple years of bottle aging. Drink now (Cathy says) through 2022.



## *Fratelli Perata Winery*

### **Fratelli Perata 2015 Zinfandel, Estate**

Not our typical Zin, but typical for a Zin from drought years. The warm drought made deep rich fruit flavors. There is a bit of spice to this wine that isn't completely overpowered by the commanding fruit. It is subtly there creating a level of depth. No pepper to this one, so pull the brownies, dark chocolate and cranberry almond biscotti. Think dessert.

Harvested:	September 9 <sup>th</sup> , 2015
Brix:	26.5
pH:	3.82
Fermented:	15 days in 1 ton fermenter
Pressed:	Into neutral oak barrels.
Alcohol:	14.4%
Bottled:	September 5 <sup>th</sup> , 2017
Production:	46 cases, yes <i>only</i> 46
Aging:	Good to drink now until 2020.