



Fratelli Perata Winery

Fratelli Perata Buon' Amici Fall 2018 Wine Club Shipment

Variety	Retail Price	Club Price (reorder)
2016 Bel Bruzzo	\$35	\$26.25
2014 Cabernet Sauvignon Riserva	\$48	\$36
2015 Mafalda	\$36	\$27
2015 Petit Verdot OR 2015 Petite Sirah	\$38	\$28.50
2014 Sangiovese	\$48	\$36
2014 Tre Sorelle	\$44	\$33

We all know that wine doesn't simply just make itself –if only! There are many contributing factors that go into the process. Some are up front characters like barrels and aging time and others are small things like rootstocks and leaf thinning. All dynamics come together to create the sumptuous wines that we present to you in the bottle, but it all begins with roots.

As Gino, says, "Winemaking begins in the vineyard; if you don't know what your grapes are doing, you won't know what your wine will do." This is the simplest, most important statement ever made when it comes to winemaking. Winemaking begins in the vineyard; the grapes are the foundation of a phenomenal wine. And you don't get this type of wine from the fruit itself, it all starts with the vines, the roots.

The first step is deciding on the proper rootstock. Rootstocks are used to induce or reduce scion vigor (the above ground parts of the grapevine) or to overcome certain soil limitations (pH or salt) or biological factors (phylloxera or nematodes). In our case, we selected rootstocks to ward against drought (for dry-farming) and root placement. We have two types of rootstock; one type promotes root growth down and the other out and around. In loose soil, like limestone, we promote the roots to grow downward to find water and in the firmer clay soil we promote root growth outward. Each type has its own design to take stress off of the vine to find water.

Beyond choice of rootstock, we plunge into the often discussed and argued technique of planting and row placement. Recently seen on the Central Coast, is the style to plant the vines close together to promote competition and as an added bonus increases production and tonnage. Now, this technique began in Bordeaux, France where there is plentiful rain that necessitates promoting struggle between vines to develop color and flavor. Here in California, rain is not as abundant, so there is not a need to force the vines to compete, unless you water profusely. Plant densely, if rainy. Why plant densely where hot and dry? Got water?

If the water is restricted and the vines are trained to search deep and “fight” for their water, as is done in our dry-farming style, the vines become stressed and develop those deep and complex flavors that vineyard growers are searching for in their fruit. This may not be the style that generates the most production, but when you are focused on quality not quantity, you do it the way that makes the best fruit possible to make the best wine possible.

Our vineyard planning follows the foundation of small tonnage/berry size which means large flavor. The smaller the berry, the less juice, which means a greater skin to juice ratio, resulting in more intense berry flavors, higher tannins for wines that are ageable, a better balance of acid, and lower alcohol. This all starts in the vineyard and is then “babied” and tenderly cared for in the winery.

In the winery, we barrel age for minimum 2 years, depending upon variety, in neutral, American Oak or French oak. Before being introduced to the barrel, each wine is tasted and the decision is made to determine which oak to introduce to the wine. The oak is carefully selected to best complement the existing flavors of the wine.

We don't pump 1000's of gallons into a large tank from our 1000's of acres of vineyard and introduce wood chips or sawdust or “essence” (liquefied wood product that can be added to finished wines). Or Gum Arabic to soften tannins, or Powered Tannins to achieve the reverse effect, or Pectic Enzymes to speed up the aging, or Mega Purple to correct color, or whatever else is done. Really? When did winemaking turn into a lab experiment? There are so many techniques used now to “fix” wine that winemaking is really no longer an art, but has become some warped version of “creation” in order to be profitable.

The most demanding winemakers can now correct “mistakes” or speed up or slow down any process they wish with the introduction of chemicals. Well, rest assured, *our* demanding winemaker would never allow it. We give you what we get from the vineyard, fermented in our bins, then cared for in our barrels, by aging and racking and bottling and labeling and finally, presented to you. We really will give you what the grapes provide, with instructions, of course, for aging and drinking, no ingredient list necessary.

So, we will leave you with a quote from Gino Perata's winemaking technique, “Winemaking begins in the vineyard...” but never: “there's an additive for that!”

Mille Gracie,

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

Fratelli Perata Winery
1595 Arbor Road
Paso Robles, CA
805.238.2809
fratelliperata.com
wineclub@fratelliperata.com



Fratelli Perata Winery

Fratelli Perata 2016 Bel'Bruzzo, Estate

This 100% Montepulciano is our go to wine when you just need something to drink! This variety is originally from the Abruzzo region of Italy, if you buy an imported Italian bottle, they will call it Montepulciano d'Abruzzo, adding the reference to the region. But what a long name for such an easy, approachable wine! So we just call it Bel'Bruzzo, which we think matches the view we take on this wine. It has smooth tannin and lower acidity making it great with salami and cheese or heavier pork-based dishes. It is ready to drink now though of course we make it, so it will age if you happen to lose a bottle in your cellar.

Harvested: October 11th and 22nd, 2016

Brix: 23.7

pH: 3.51

Fermented: 12 days in 1.5 ton stainless steel fermenters

Pressed: Into a tank for blending, then racked into neutral barrels

Alcohol: 13.6%

Bottled: July 26th, 2018

Production: 141 cases

Aging: Always approachable young, go ahead and drink it now if you have a craving. Will age well for another 4 years, so drink now through 2021.



Fratelli Perata Winery

Swordfish with Capers

Chef Leonardo Curti of Leonardo's Ristorante, Solvang, CA catered our August 2018 Wine Club dinner. He served this dish and we found it to be an amazing pairing with our Bel 'Bruzzo. We think we come close to his presentation, but of course his recipe remains his. Swordfish has a solid texture, like pork. The small amount of acidity in the Bel 'Bruzzo is balanced by a small amount of vinegar. Cherry flavors are offset well by the peppery capers. Overall, a fun red wine/fish pairing.

4 swordfish steaks, 1 to 1 ½ inch thick, patted dry
2 Tablespoons olive oil or avocado oil,
Plus enough oil to coat the entire bottom of your large frying pan
¼ cup onion, white or brown, or shallot, thinly chopped
2 Tablespoons capers, drained of their vinegar
¼ cup balsamic vinegar

In a small sauté pan, cook onion in olive oil until soft and transparent. Add capers, stir until warmed. Remove from heat. Add balsamic vinegar.

Coat the frying pan with oil. Heat the pan medium high. Add patted dry swordfish steaks and sear one side, about 60 to 90 seconds. Turn over, reduce heat. Add onion/caper/vinegar. Let simmer together until liquid begins to bubble, another 1 to 2 minutes.

To serve, place swordfish with the 1st seared side up, and then drizzle with sauce. Leonardo served this with an eggplant caponata, which we asked to exclude the typical celery. Delicious. Bring on the Bel 'Bruzzo.



Fratelli Perata Winery

Fratelli Perata 2014 Cabernet Sauvignon Riserva, Estate

The Riserva signifies our very best Cabernet. Winemaker Gino and assistant winemaker Cathy taste through each and every barrel of Cabernet from the vintage and select the best, most complex ones for this wine. Usually the selection is fairly straightforward, but in 2014, the three years of drought made each and every barrel excellent in its own way. So Gino decided that rather than make a regular Cabernet, we would make a little more of the Riserva and blend more Cab into the Tre Sorelle. It was unconscionable to call any of this Cabernet Sauvignon “regular!” Open a bottle of this Riserva and prepare a Full English Breakfast and enjoy! (But, you know, Brunch, not at Breakfast.)

Harvested: September 21st through October 8th, 2014

Brix: 24.1

pH: 3.61

Fermented: 14 days in 1.5 ton fermenters

Pressed: Into 80% new French oak barrels and 20% neutral barrels

Alcohol: 13.8%

Bottled: May 1st, 2018

Production: 109 cases

Aging: Full bodied with rich flavors. Smoother tannin due to the drought stress. Best aged but still wow right now. Drink Fall 2019 through at least 2024. If you must drink it now, let breathe a several hours in the bottle or decant.



Fratelli Perata Winery

Full English Breakfast

Before you think we have spent too many long hours out in the sun harvesting and have lost our minds, give this a try. If you have never had the pleasure to experience a Full English Breakfast, this is an introduction from our brother-in-law in England. Think brunch, not actual breakfast. Think hearty, rich, savory. There are many versions of a Full English Breakfast, ours comes from just north of London and includes sausage, eggs, toasted bread, and grilled tomatoes. About everything you would want for brunch, however, we left out the blood sausage in ours, but included in the recipe for you if you are daring.

Enough of each for however many at the table, this is per serving:

Pork sausage (English Bangers if you have a source. Or use Italian sausage to keep it dinner style, but breakfast sausage is least preferred)

English Hash brown (equivalent to our frozen hash brown patties)

Baked beans (your favorite brand that's not too sweet)

Bacon (traditionally smoked back bacon rashers, substitute Canadian bacon if unavailable)

2 large tomato slices

2-3 Mushrooms

2 eggs

Black pudding (if you are brave and can find it or you can make it)

Toast, either white or brown.

Salt and pepper

Place the sausages on a hot grill (indoor grill or hot pan) and grill for about 15 – 20 minutes, turning frequently, until well browned.

Cook hash browns according to package direction.

Warm baked beans to serving temperature.

Meanwhile, place the bacon in a dry frying pan and fry for 2- 4 minutes on each side, depending on how crisp you like your bacon. Remove from the frying pan, leave all excess drippings.

Season mushrooms and tomatoes with salt and pepper and fry hot and quickly 1 – 2 minutes in bacon drippings.

Fry eggs to your liking in bacon drippings.

While eggs are frying toast the bread or fry in pan along with eggs and sliced black pudding

Arrange everything on a plate and serve immediately with Cabernet Sauvignon Riserva.



Fratelli Perata Winery

Fratelli Perata 2015 Mafalda, Estate

2015 was a very challenging vintage. The vines were really suffering after four years of about half the normal amount of rainfall. This meant our dry farmed vines were extremely stressed and so they didn't produce very many clusters. In fact, the yield was only about 50% for the Cabernet Franc. This meant we had to decide if we should make a 100% Cabernet Franc or the Mafalda, since we only had enough for one. We had a similar choice in 2014 and opted to make a straight Cab Franc, so in 2015 we opted to make the Mafalda. This blend is named after Gino's mama Mafalda. We look for earthy flavors to pair with Mafalda's favorite mushroom dishes. This 2015 vintage is rich and complex, with a big pop of fruit, and a heavier body than typical. Enjoy the rich earthiness of the Cab Franc, the bold fruit of the Merlot, and the punch of tannin from the Petit Verdot. Pair with the equally full flavored Portobello Wrap.

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

Alcohol: 13.7%

Bottled: July 12th, 2018

Production: 122 cases

Aging: Heavier than usual, but still smooth and ready to drink, just as Mafalda liked. Drink now giving it a good 6 hours of decanting or cellar through 2023.



Fratelli Perata Winery

Portobello Mushroom Wraps

In honor of trying to use the BBQ as much as possible before the winter is upon us, we bring you a grilled Portobello Mushroom dish. Smoky earthy sweet tangy flavors all come together to find a fabulous pairing with the Mafalda. Finding a veggie packed dish that pairs nicely with a red wine is always a win! Feel free to grill the mushrooms a day or two before while BBQing a steak and store in the refrigerator until ready to use, just pop on the baking sheet with the red peppers until warmed. Open a bottle of Mafalda and sip and savor.

2 bell red bell pepper
olive oil
4 Portobello mushroom caps
Balsamic Vinegar
goat cheese
4 large whole wheat tortillas or your favorite non flavored wrap

to taste:
garlic powder
salt
pepper
basil
oregano

Line a baking sheet with foil and place the bell peppers on sheet. Sprinkle with olive oil and roll to coat. Roast at 250 degrees for around 25 minutes until tender. Once soft remove and allow to cool to touch and remove the skin. Cut to remove seeds and slice. Set aside

Place Portobello mushrooms on grill (medium heat) smooth side up, dust with garlic powder, salt, pepper, basil, and oregano. Close the grill and let the mushrooms grill for around 7 minutes. Turn mushrooms over and sprinkle with Balsamic Vinegar. Continue to grill for another 7 minutes. Remove Mushrooms from grill and allow to cool and slice.

Meanwhile, place tortilla or wrap on grill to warm (not cook). Remove and spread a thin layer of goat cheese on entire surface of each tortilla, about a tablespoon. Place an even layer of mushroom and pepper down middle of tortilla and fold up. Enjoy your healthy delicious veggie wrap with Mafalda!



Fratelli Perata Winery

Fratelli Perata 2014 Sangiovese, Estate

Perpetually, Sangiovese is the strongest vine in our field to withstand the years of drought. Harvest yields were reduced somewhat, but the strawberry fruit flavor still overlay notes of lavender and cedar. This Brunello clone of Sangiovese clearly loves our microclimate. The rich mouthfeel of our Sangiovese differentiates our wines from the Italian producers' Brunello di Montalcino. Our soils aren't the clay and clay/sand of Montalcino, Italy. Hence our flavors are essentially the same, but Fratelli Perata has the edge on body and a more balanced acidity. The first vintage of Sangiovese here was 1992. Our vines are now more mature than many in Italy, although California still is the younger region. As with all our wines, this vintage has the fruit, acidity, and tannins to age. Then again, you can drink this now with Butternut Squash Noodles.

Harvested: September 5th through October 12th, 2014

Brix: 25.2

pH: 3.46

Fermented: 13 days in 1.5 ton stainless steel fermenters

Pressed: Into neutral oak barrels

Alcohol: 14.2%

Bottled: June 28th, 2018

Production: 148 cases

Aging: Yum. As always, a year in the bottle smoothes the way. However, if your cellar is running thin, buy some to decant and drink now, and some to age easily until 2024.



Fratelli Perata Winery

Butternut Squash Noodles With Parmesan Prosciutto and Sage

Carol tried a sweet potato fry with the Sangiovese and we discovered a new favorite. BUT, you cannot eat only sweet potato fries and we like to eat some vegetables that maintain their vegetable semblance, so we present this recipe. The Butternut squash has the same sweet nutty flavor found in a sweet potato without all of the starchiness. Granted the squash no longer resembles squash but looks more of a noodle, but the healthiness is still present as well as the flavor. Add in some fried prosciutto and Parmesan and you have a dish that is exquisite with the Sangiovese.

1 large butternut squash (about 3 pounds)
2 tbsp olive oil
Salt and pepper to taste
6 tbsp unsalted butter, cut into cubes
2 ounces thinly sliced prosciutto, about 4 slices (we used a lightly smoked prosciutto)
5 fresh sage leaves
½ cup shaved Parmesan

Preheat oven to 450 degrees F. Cut seedy bulbous end off the squash save for future use. Remove the stem, and peel remaining squash. Cut in half lengthwise and shave into ribbons (like noodles) with whatever kitchen gadget you have. We used a spiralizer.

Place shaved squash on a baking sheet and drizzle with olive and toss to coat evenly. Sprinkle with desired amount of salt and pepper and roast until tender but firm, about 12 minutes.

While squash is roasting, heat 1 tablespoon of butter in a large skillet over medium heat until melted. Lay prosciutto in a single layer and cook until the edges begin to curl and turn a light golden. Flip each slice halfway during cooking, about 2 minutes per side. Transfer to a cutting board and allow to cool, then give a rough chop.

Add the remaining 5 tablespoons of butter to the drippings in the skillet with the sage leaves and a pinch of salt. Cook, stirring the butter often, until it is a dark brown color, about 4 minutes. Remove from heat and set aside.

Place squash in a serving bowl or platter, drizzle with butter and sage leaves, and top with Parmesan and prosciutto. Serve immediately with Sangiovese.



Fratelli Perata Winery

Fratelli Perata 2014 Tre Sorelle, Estate

This blend is created from the three most popular Bordeaux varietals: Cabernet Sauvignon, Merlot, and Cabernet Franc. Of course, we use our Cabernet Sauvignon Riserva, the best Cab from the best barrels to make this blend. Much care is taken to perfect the flavors each year. We look for acid, tannin, and flavor balance. This 2014 vintage offers fruit and acid, with the right amount of complementary tannin. Not chewy, but still age worthy.

Blend:	67% Cabernet Sauvignon, 22% Merlot, and 11% Cabernet Franc
Alcohol:	13.9%
Bottled:	May 1 st , 2018
Production:	204 cases
Aging:	Drinking well now, but carries a bite of tannin. Enjoy now, with heavy food or through 2024.



Fratelli Perata Winery

Cauliflower Goat Cheese Gratin

You may be thinking to yourself that there is no possible way that cauliflower would pair with our Tre Sorelle. Goat cheese, yes, gratin, maybe, but cauliflower- no way. This recipe will surprise you as much as it surprised us. It is bubbly and delicious, rich and creamy, and will hit any cheese hankering you may have. Zero calories, we promise*, as long as you indulge with Tre Sorelle.

1 head cauliflower, cut into florets
2 cups heavy cream
1/2 pound Monterey Jack, course grate
2 cups grated Parmesan
6 ounces goat cheese
Salt and ground pepper

Preheat oven to 400 degrees F.

Place cauliflower florets in a casserole dish or 13 x 9 baking dish. Pour heavy cream on top and sprinkle in the Monterey Jack and Parmesan. Give a bit of a toss to mix the cheese in. Cut or pull apart the goat cheese into small dime sized bits, add to dish. Season with salt and pepper to taste

Roast 30 minutes until cauliflower is soft and the sauce has thickened. Allow to rest for 15 minutes before serving to allow sauce to continue thickening up.

Pour some Tre Sorelle and enjoy Cauliflower Goat cheese Gratin as a side to your favorite steak, or on its own.

*A joke. Obviously, we cannot promise this dish has zero calories, because, well, it has a ton.



Fratelli Perata Winery

Fratelli Perata 2015 Petite Sirah, Estate

There are some places in our vineyard with poor soil, which means when there is very little water the vines have to work really hard to grow much at all. The Petite Sirah vines are one of those grown in one of these places. After four years of drought, the Petite Sirah really struggled in 2015. The total yield off of 2 acres was less than 1 ton! As such, the wine is very intense and rich but there is only a tiny bit of it. The massive flavors make this wine great, so drink and enjoy while it's around. To make it even better, pair with Chicken in Bacon Gravy.

Harvested:	September 20 th , 2015
Brix:	25.8
pH:	3.38
Fermented:	12 days in 1 ton fermenter
Pressed:	Into neutral barrels
Alcohol:	14.6%
Bottled:	July 26 th , 2018
Production:	40 cases
Aging:	What are you waiting for?! Drink now through 2022.



Fratelli Perata Winery

Fratelli Perata 2015 Petit Verdot, Estate

Petit Verdot is always a big, heavy, tannic wine. 2015 was no exception however the big fruit mellows out the dryness of the tannins. This makes the 2015 vintage much more approachable than most. Expect big blueberry and cherry fruit, a more moderate tannin than earlier vintages, and lower acidity. The finish is rather smooth for a Petit Verdot but it definitely reminds you that the job of this variety is to add heft and tannin to an insipid Cabernet Sauvignon. Enjoy this vintage with some Chicken in Bacon Gravy.

Harvested: September 30th, 2015

Brix: 25.2

pH: 3.6

Fermented: 14 days in 1.5 ton fermenter

Pressed: Into neutral barrels

Alcohol: 14.2%

Bottled: July 12th, 2018

Production: 58 cases

Aging: Drink now if you like a very dry wine. Best to wait a couple years if possible. Drink 2019 to 2023.



Fratelli Perata Winery

Chicken in Bacon Gravy

You read it right, bacon gravy. This recipe will make any Keto diet follower happy, any bacon lover happy, well, really anyone who loves tasty food happy. Chock full of the fatty goodness of cheese and bacon, the chicken finds a happy companion in the heavy and tannic Petite Sirah or Petit Verdot.

3 chicken breasts
3 Tbsp Mayonnaise
4 Tbsp shredded parmesan cheese
3 slices bacon, fried and crumbled
(Reserve 2-3 Tbsp bacon grease)

1/2 cup heavy cream
1 Tbsp cream cheese
1/2 Tsp garlic powder
pinch salt and pepper, to taste

Preheat oven to 400 degrees.

Place chicken in a baking dish. Spread 1 Tbsp of Mayonnaise in even layer on top of each chicken breast. Sprinkle each chicken breast with 1 Tbsp of the parmesan cheese. Place in preheated oven, uncovered, and bake for 40 – 50 minutes until cooked through to a 160 degree internal temperature.

Start making the gravy when the chicken has about 10 minutes left.

Using a skillet, on low heat, warm the bacon grease making sure it does not get hot enough to sizzle or bubble. Once warmed, whisk in the heavy cream until combined then add in cream cheese. Stir the cream cheese until it has incorporated into the cream mixture.

Add in remaining 1 Tbsp of Parmesan and garlic powder whisk until smooth gravy is produced. Toss, in a bit of bacon crumbles (about a slice and a half of bacon worth).

Plate chicken once cooked through and top with 2 to 3 Tbsp of sauce and divide the remaining bacon between the 3 chicken breasts.

Enjoy with Petite Sirah or Petit Verdot



Fratelli Perata Winery

Here's the latest government warning.

Editorial comment: You can research this if you are paranoid.

WARNING: This product can expose you to chemicals including Bisphenol A (BPA), which are known to the State of California to cause birth defects or other reproductive harm. For more information go to <http://p65warnings.ca.gov/>. For a list of products go to: <http://prop65bpa.org>.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to <http://www.p65warning.ca.gov/alcohol>