



Fratelli Perata Winery

Fratelli Perata Buon' Amici Spring 2019 Wine Club Shipment

Variety	Retail Price	Club Price (reorder)
2015 Bambino Grande	\$38	\$28.50
2015 Barbera	\$52	\$39
2016 Cabernet Franc	\$38	\$28.50
2016 Charbono	\$38	\$28.50
2016 Merlot	\$38	\$28.50
2016 Petit Verdot	\$38	\$28.50

If you've been to the winery in the last couple years you've probably seen a number of children's toys or even the kids themselves. Joanne's son Dominic is now 3 years old and last summer Cathy gave birth to Derrick. Watching these little ones grow reminds us of our connection to nature and how we are each unique and develop in our own time.

We also see this uniqueness with our wines. Each year is a little different and thus each wine is unique. However, after over 30 years of winemaking with these same vines, we have a pretty good idea of what to expect from the wines.

It starts with the baby clusters out in the vineyard. We get to watch them bloom and grow in size and then change color and ripen. The development process is a lot easier to monitor in grapes than it is in humans! Once the grapes are ripe, we harvest them and they are fermented, thus the wine is born.

This baby wine develops quickly, just like a human baby. The yeasty flavors of a young wine diminish significantly after the first racking, leaving rough tannin and sharp acid. In some wines, like Zinfandel, the flavors develop to a rich maturity quickly. In others, like Cabernet Sauvignon, they mature very slowly. This is why each variety has a unique aging regime here. We try to let each wine reach a drinkable point before bottling. Just as we try to help our kids develop so they are capable of independence and maturity before they move out of the house.

The most interesting point of aging in wine takes place after bottling, which is why we stress letting most of our wines bottle age. These stages are similar to that of a growing child. When the wine is bottled, it goes into bottle shock. This infant wine is cranky and finicky just like a baby. Fortunately for us the wine usually moves past this stage in 6 to 8 weeks. But since each wine is unique, there is quite a variation in the length of bottle shock. Bel' Bruzzo usually is only 3 weeks, while Barbera or Cab Riserva is often 10 or 12 weeks or more. This time also depends on the growing season, with lighter vintages developing faster and more tannic vintages taking longer.

The next stage is the teenage years. As with most teens, everything that they need is there, they can just be a little rough and sensitive. For some of the wines, this means biting acid and chalky tannin. Some wines like the Zin are genial very quickly while others like Cab Sauv yell and argue and then refuse to come out of their bedroom. For these it's best to just leave them alone until they want to come out!

Then finally the wines reach those long dreamt of adult years. These wines are mellow and talkative. You can spend hours conversing and they will surprise you with their depth of character. Wait, we're talking about wines, so maybe not with words, but with a richness and variety of flavors. This is typically when wines are considered to peak and can last for many years.

Then the wines hit old age. They just aren't as spry as they used to be. It takes a long time for them to wake up and you need to be gentle with them. So no aerators! Just open them early and use a gentle pour into the decanter. These wines don't speak loudly so you need to listen closely. This means pairing with lighter foods that won't overpower what they have to say.

Just as with people, you don't want to wait too long to get to know them, they can be enjoyed at any point in life as long as you have patience and perspective.

Mille Gracie,

The Perata Family: Gino, Carol, Cathy and Joanne

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Fratelli Perata 2015 Bambino Grande, Estate

This Super Tuscan blend was named after Gino's maternal grandfather, Bambino. When making this blend we remember the stories of Bambino playing matchmaker or joker, always enjoying life. For the wine in his honor, we want something that is as gregarious as he was. This wine pairs with everything, or nothing, and is easy to drink while still being complex. Bambino had his serious moments, in reflection of this, the blend has been the same since the first vintage back in 1995. To reflect Bambino's joker personality, we aren't going to tell you what the blend is; don't bother asking. Drink like Bambino, don't worry about what precisely the blend is, just enjoy the flavors and friends and foods you have with it.

The 2015 Bambino Grande is big and rich with deep fruit flavors and lower acid as a result of the extended drought. While this wine is fairly smooth and approachable now with big foods, it will also be delicious if you have a little patience and cellar it for a short while. Even just a couple more years of aging will really help settle this wine down into something magnificent.

Blend	57% Sangiovese, 43% doesn't matter, just enjoy it!
Alcohol:	14.2%
Bottled:	August 8th, 2018
Production:	163 cases
Aging:	Ready to drink now with hearty meals or age if you can resist the temptation. Drink now through 2026.



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Testaroli

Is it a pancake? Is it a noodle? Is it bread? Testaroli is actually an ancient pasta with origination in the Etruscan civilization of Italy and still popularly made, as Carol and Gino found, in northern Tuscany. Your batter will resemble pancake batter which is traditionally cooked on a testo, a flat terra cotta or cast iron cooking surface and sometimes further cooked in boiling water. This ends up looking like a giant crêpe. Testaroli is commonly served with pesto sauce or a Pecorino, Parmesan, garlic and basil sauce. Carol and Gino had a tomato balsamic sauce with the dish they sampled in the town of Lucca in Tuscany. Here, we give you our rendition of the tomato and balsamic sauce. If you are interested in watching the traditional process here is a great YouTube video. <https://www.youtube.com/watch?v=62JIOfKdtxo>

For the Testaroli:

3 ¼ cup plain all purpose flour
3 cups (give or take) water
salt

For the Sauce:

1 pound cherry or grape tomatoes
½ cup balsamic vinegar
1 tsp salt
1 tbsp olive oil

Sift the flour with a pinch of salt into a bowl and gradually stir in the water to make a smooth batter. Imagine pancake batter.

If you do not have your traditional testo lying around grab a large frying pan with a lid. Pour enough batter in the pan to coat the bottom of the pan. Think crêpe here. Cover and cook on medium-high heat for about 2 minutes on each side.

Remove from pan and place on a plate or cutting board to cut into traditional diamond shapes about 1 ¼ inch long on each side. Continue until all batter is used up. Set aside.

Now, to make the sauce:

Heat a large skillet over medium-high heat until just before smoking. Add in tomatoes and cook, turning frequently until charred on all sides. Around 3-4 minutes.

Pour in the balsamic vinegar and stir until tomatoes are coated. Remove from heat and sprinkle with salt and drizzle with olive oil. Set aside.

Now, finish the testaroli:

Bring a large pot of salted water to a boil. Add the testaroli, bring back to a boil, and cook for **only** 2 minutes. Drain and serve immediately with prepared sauce and Bambino Grande.



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Fratelli Perata 2015 Barbera, Estate

Barbera is a classic Piemontese wine with big, bold cherry flavors and lots of tannin and acid. When drinking Barbera, plan a robust meal. This wine is not for sipping, it's for pairing with food! The best food pairings match Barbera's bold flavors and acid, so think rich tomato dishes like lasagna or fatty steaks like rib eyes. This 2015 vintage is slightly lower in acid, but don't let that fool you, there's still plenty there. The cherry is a little sweeter than tart, so as long as you aren't overwhelmed easily, this is one that can be drunk a little younger than most. With that said, try it with Pistachio Alfredo.

Harvested: September 20th and 27th, 2015

Brix: 25.2

pH: 3.29

Fermented: 12 days in 1.5 ton stainless steel fermenters

Pressed: Into neutral oak barrels

Alcohol: 13.6%

Bottled: August 24th, 2018

Production: 109 cases

Aging: We know, we know, Barbera is typically not an ager, but with the heavy tannin in our Barbera we recommend popping the cork on this wine in 5-8 years. Drink now after allowing the wine to breath, or wait, best between 2024-2027.



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Pistachio Alfredo

Saltiness of the Parmesan and sweet nut flavor of the Pistachio really highlight the bright fruit in this Barbera and cut through the acid. We enjoy very much the ease of this recipe and of course the result. This is a creamy buttery nutty dish that can be whipped up in the time it takes to boil pasta. We put this sauce on a traditional noodle for all our gluten lovers and also had it with Banza brand chickpea pasta. We could not tell the difference. You can add in some lemon marinated chicken to add in some protein, if you like, just be sure to grab the Barbera and enjoy.

- 1 pound of your favorite pasta (we used rotini)
- 1 cup unsalted pistachios nuts, shelled
- 5 tbsp melted butter
- 3 large garlic gloves, roughly chopped
- 2 tbsp olive oil
- 1 cup heavy cream or half and half
- 3/4 cup grated Parmesan

Bring a large pot of water to boil, salt and then add pasta and cook according to package directions.

While pasta is cooking, make the sauce.

In a medium sized skillet, sauté pistachios for 2 minutes with 1 tablespoon butter. Add in the garlic, cook until fragrant. Transfer to food processor and pulse until pistachios are finely minced. Add in the remaining melted butter and olive oil and pulse until combined.

Transfer the nut mixture back to the skillet. Turn heat to low and add in heavy cream, allow cream to warm for 2-3 minutes then add in the Parmesan. Stir until well blended.

Drain pasta when al dente and add to the sauce pan, or a serving bowl, and toss pasta to coat well.

Sprinkle with Parmesan and serve.



Fratelli Perata Winery

Fratelli Perata 2016 Cabernet Franc, Estate

Our classic 100% Cabernet Franc has beautiful delicate fruit with just a hint of spice in this vintage. The vines were less stressed than previous years which give this vintage a little more acidity. This is a nicely balanced wine so while delicious now, it will age very well. Carol enjoys a 10 year old Cabernet Franc every New Year's with a standing rib roast and we expect this will be opened for New Year's 2026 and be well received. This wine boasts silky toasted vanilla from the French Oak coupled with the earthiness one would expect from a Cabernet Franc. This all swirled with berry flavors of raspberries and cherry. Enjoy with our hearty beefy Farro recipe.

Harvested: September 26th, 2016

Brix: 24.9

pH: 3.67

Fermented: 14 days in 1.5 ton stainless steel fermenter

Pressed: Into 50% 2 year old French oak and 50% neutral barrels

Alcohol: 13.8%

Bottled: February 20th, 2019

Production: 92 cases

Aging: Rich and bold now, but best with at least a couple years of age. Drink fall 2019 to 2026.



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Easy Hearty Farro

This is a very ancient, as in Roman soldiers, grain. It is filling and wonderful as a cold weather meal. Vegetables added to the farro can vary greatly according to taste and mood. This is a version we had during our rainy February. For the amount of ingredients, the actual instructions are very quick and simple. Easy enough for a week night meal, but sophisticated enough for any food critic you may have in the family. There is big flavor in this dish. Mushrooms add a hearty earthiness to the beef and farro that the Cabernet Franc loves. Farro gives a nutty warmth to the dish. The whole dish has that substantial pot roast feel while holding its elegance with the farro.

8 oz semi-pearled farro
3.5 oz cubed chuck roast: best if from a roast left over, with the pan juices
2 tbsp Extra Virgin Olive Oil
2 celery sticks
4-5 mushrooms sliced
1 medium onion, finely chopped
salt and pepper, to taste
splash of white wine, nothing sweet please
1 cup of your favorite tomato sauce
2 cups beef or vegetable stock, pan juices are great
grated Parmesan cheese

In a saucepan brown chuck roast in the olive oil then add celery, mushroom, onion and salt and pepper, to taste. Cook until vegetables soften, about 10 minutes.

Pour in the wine and cook until it evaporates.

Add in the tomato sauce and 1 cup stock and let it cook for 15 minutes.

In the meantime, rinse and drain the farro, then cook in boiling salted water for 10 minutes. Drain and add the farro to the sauce. Continue cooking for 20 more minutes, stirring and adding some stock as necessary. Think risotto. The farro should have a slight give to the bite, the vegetables soft, and the meat starting to shred apart. Great reheated.

Top with Parmesan and done! Pass a glass of Cabernet Franc and Buon Appetito!



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Fratelli Perata 2016 Charbono, Estate

The origins of Charbono are a bit nebulous. Some believe it originated in the Savoie region of Eastern France, others speculate that Charbono is identical to Piedmont's Dolcetto. Wherever this grape originated, it thrives in the warm to hot climates that we experience. This wine is characterized by plummy tarty fruity figgy nuances. It is full bodied and robust. This wine is soft enough to pair with salmon, yet hearty enough to pair with lamb or seared beef. This 2016 vintage is no different. The tannins are mature and not aggressive, but add structure and substance. The acid adds a bright and balanced quality to the big fruity earthy aromas.

Harvested: October 8th through 22nd, 2016

Brix: 22.8

pH: 3.72

Fermented: 11 days in 1.5 ton stainless steel fermenters

Pressed: Into 67% new French oak barrels and 33% neutral oak barrels

Alcohol: 13.1%

Bottled: February 1st, 2019

Production: 203 cases

Aging: Textbooks tell you 10 years. Some say no more than 5. This is another drought year vintage which is good now with rich food or to wait at least a year. Drink Fall 2019 through 2026.



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Seared Salmon in Garlic Lemon Cream Sauce

Salmon, Charbono, a match made in heaven, but when you add a garlic cream sauce e BAM! This match up highlights that quality of Charbono that loves garlic and Parmesan. There is something about the meatiness of the salmon that brings out the delicate fruitiness of the Charbono. This is overall just a perfect pairing and easy enough to make on a work night, but elegant enough to enjoy at your next dinner party.

For the Salmon:

2 tbsp olive oil
6 (4 ounce each) skin-on salmon fillets
salt and pepper

For the Cream Sauce:

1 tbsp butter	5 cloves garlic
1 cup fat free half & half	1 tsp dried dill
1/2 tbsp all purpose flour	3/4 tsp dried thyme
1/3 cup grated Parmesan	salt and pepper to taste
zest and juice from 1 whole lemon	

Heat olive oil in large skillet over medium-high heat.

Season salmon fillets with salt and pepper and transfer to the skillet, skin-side down. Cook 3 fillets at a time.

Cook for 6 minutes or until three quarters of the way cooked through. Just let the fish sit and cook no swimming around in the pan please. Flip fillets over and cook about 1 to 2 minutes, depending upon your preferred doneness.

Repeat with remaining 3 fillets and set all aside.

Combine half & half, flour, cheese, lemon juice and zest, garlic, dill, thyme, and salt and pepper in a mixing bowl and whisk to combine. (We did this while the second batch of fish was cooking.)

Add butter to the skillet and melt over medium heat.

Pour prepared sauce into the skillet. Allow to come to a soft boil, then turn heat down to simmer. Cook sauce until thickened (about 5 minutes), stirring frequently.

Add salmon fillets back into skillet and cook until salmon is warmed through about 3 minutes.

Plate fish and spoon sauce over fillets. If you like, garnish with lemon slices and parsley, or simply enjoy immediately with a glass of Charbono.



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Fratelli Perata 2016 Merlot, Estate

Due to the continued drought in California the 2016 Merlot is loaded with bold aromas of dried cherries and toasty oak coupled with spice. Deep in color this vintage offers balanced acidity and tannin, with the full-bodied mouth feel you come to expect from our Merlot. Due to the heat in 2016, the grapes were ready early and the Merlot came in fast, we experienced a bit lower acidity making this velvety and elegant. Enjoy with Pesto Mushroom Lasagne.

Harvested: September 16th and 23rd, 2016

Brix: 24.9

pH: 3.68

Fermented: 13 days in 1.5 ton stainless steel fermenters

Pressed: Into American oak barrels

Alcohol: 14.6%

Bottled: March 8th, 2019

Production: 138 cases

Aging: Lay down at least 3 months and then for a few years to almost 20, if you can wait, but if you want it now, let breathe for a few hours and pair with a robust dish. Drink Fall 2020 to 2030.



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Pesto Mushroom Lasagne

The trick to this recipe is to find the thinnest lasagne noodles possible. Of course, you could make your own noodles; this would, of course, produce the highest quality, best tasting, thin noodle experience. Unfortunately, we don't all have time for that. Feel free to go for the store bought; the recipe will nonetheless be delicious. This lasagne puts together all of our favorite wine pairing flavors: pesto, mushrooms, and garlic. This recipe takes time, but is definitely worth the outcome.

Fresh lasagne noodles (your favorite recipe or store bought) enough for a 10 x 14 lasagne pan
1 pound fresh Porcini or Portobello mushrooms, coarsely chopped
2 ounces dried Porcini Mushrooms
3 cloves garlic, chopped
1 tbsp olive oil
3 tbsp butter, divided
2 tbsp flour
1 1/4 cups milk, warmed
salt and pepper to taste
3/4 cup fresh basil pesto (homemade or store bought)
3/4 cup grated Parmesan

Preheat oven to 375 degrees.

Cook noodles according to package directions (reserve a small amount of noodle water, about 1/4 cup).

Hydrate the dried porcini in 1 cup of warm water for thirty minutes, then drain and coarsely chop.

Prepare the béchamel sauce. Over medium heat, melt 2 tbsp butter in a heavy-bottomed sauce pan and whisk in flour. Cook, whisking constantly, until the paste cooks and bubbles a bit, about 2 minutes. Don't let it brown. Add in the warmed milk and whisk until the sauce thickens. Bring it to a boil and add salt and pepper, to taste. Allow to cook for 2 minutes more, then remove from heat to cool.

Sauté all of the mushrooms and garlic in olive oil and 1 tbsp butter until tender, about 10 minutes.

Mix a little pesto with about a tablespoon of noodle water and spread along the bottom of the buttered lasagne dish.

Place a layer of noodles to cover the bottom of the pan and sprinkle with mushroom mixture. Spread a layer of béchamel on top of mushrooms then cover with a layer of noodles. Smear a thin layer of pesto sauce on top of the noodle and sprinkle with cheese. Continue to layer in this manner until all ingredients are used up or you have reached the top of the pan.

Sprinkle the top layer with béchamel, pesto, and cheese. Bake for 30-40 minutes or until bubbly and browned on top.

Pour your Merlot while wait for 10 minutes to allow the lasagne to sit and cool before cutting.



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Fratelli Perata 2016 Petit Verdot, Estate

Some of you saw the 2015 Petit Verdot in your last shipment. Due to low tonnage and production we didn't have enough to go around. Luckily, the 2016 harvest afforded us with a slightly larger production and enough for everyone. This vintage, while very similar to the 2015, shows a deeper berry flavor and a bit lower tannin. Approachable earlier, the 2016 Petit Verdot is still a monster, asking to be left alone for a couple years. This vintage is richly structured and shows off the ripeness of the vintage. It has dense berry flavors and a refreshing acidity. Pair with Raspberry and Blueberry Dark Chocolate Bark.

Harvested: October 8th and 11th, 2016

Brix: 26.1

pH: 3.56

Fermented: 13 days in 1.5 ton stainless steel fermenters

Pressed: Into neutral barrels

Alcohol: 14.7%

Bottled: March 8th, 2019

Production: 92 cases

Aging: Young in the bottle so wait at least 3 months before enjoying. This wine will age for years if allowed, but if you want it now, open and allow to breathe a few hours and enjoy with food. Begin drinking from 2020 to 2026.



Fratelli Perata Winery

Raspberry and Blueberry Dark Chocolate Bark

Take it or leave it, but Petit Verdot loves dark chocolate and raspberries and blueberries love Petit Verdot. If you are not a wine with chocolate kind of person, give this a shot, it may just change your mind. The chocolate bark cuts through the heavy tannin in the Petit Verdot while the berries pull all of the luscious fruitiness from the wine. This recipe is quick so you can linger over a glass of Petit Verdot while you savor the flavor of the chocolate.

12 ounces dark chocolate, chopped, divided (use a good quality dark chocolate with at least 60% cacao)
3 tbsp dried blueberries
3 tbsp dried raspberries
3 tbsp shelled unsalted pistachios, coarsely chopped

Melt 2/3 (8 ounces) of the chocolate in a microwave-safe bowl in 15 second intervals, stirring well after each interval, until nearly melted, around 2 minutes total. Stop microwaving and stir until completely smooth. Add the remaining 1/3 (4 ounces) of unmelted chocolate stir until combined and melted.

Lay out a large sheet of parchment on a flat work surface. Pour the melted chocolate onto the parchment and spread into a thin, even layer using an angled icing spatula, if you have one, otherwise use any other means that produces the same result.

Disperse dried blueberries, raspberries, and pistachios quickly over the chocolate before it sets.

Leave chocolate to set fully, about 45 minutes. Break into randomly sized pieces and enjoy with Petit Verdot.