



## *Fratelli Perata Winery*

### **Fratelli Perata Buon' Amici Fall 2020 Wine Club Shipment**

Variety	Retail Price	Club Price (reorder)
2018 Bel Bruzzo	\$36	\$27
2016 Cab Sauv Riserva	\$52	N/A
2017 Mafalda	\$40	\$30
2017 Petit Verdot	\$38	N/A
2016 Sangiovese	\$52	\$39
2016 Tre Sorelle	\$44	\$33

We have a long history with many, many of our customers. We greet you with warmth and many thanks for allowing us to continue our family winemaking tradition. Your support through these uncommon times has been overwhelming and fills our hearts with hope for the future. To our new friends, thank you for finding us and bringing our wines into your homes.

These are wines from our 40 year old vineyard. Our youngest variety is the Bel Bruzzo, its vines planted in 2001 (or so). Our Cabernet Sauvignon and Merlot were our initial 1980 planting, followed by Cabernet Franc and Petit Verdot in 1997. Sangiovese was always in our hearts, first bottled vintage 1992. Since these are all Estate, we have a long history with these wines. We present them proudly, as we are proud to call you our Buon Amici, our good friends.

Winemaking and grape growing are pretty cyclical: prune the vines, hoe the weeds, thin the clusters, harvest, crush, ferment, barrel, rack, top, bottle, release (with plenty of sampling along the way). Sometimes it's hot (1992, 1993, 1997, 2003, 2007), sometimes it's really rainy (1995, 1998, 2017). Sometimes the economy tanks (1987, 2001, 2008) and the wine industry just can't sell any wine, or grapes. Sometimes the harvest is so large that big wineries generated many 2<sup>nd</sup> labels. Sometimes it's so small, oh, yeah, not so much of that lately, until 2020.

This year, besides the extremely hot weather, we all are dealing with sheltering at home, a slowed economy and fires. Family and grapes struggled in 2020. No tasting room guests here was shocking, since our fun is not just winemaking, but talking with tasters, teaching you about us and the area and the wines. Then we gain countless recipes, travel tales, and a continuing joie de vivre from you. Painfully, our wine club pickup parties were postponed and then cancelled, as was the annual August wine pairing dinner. We've suffered withdrawal from that aspect of our family business. Luckily, Leonardo Curti from Leonardo's Restaurant has been keeping in touch to

provide the next August dinner. Thankfully, you ordered a ton of wine and good weather allowed it to ship safely. Then the mask and distances. Not too much fun, but at least out in the open after being cooped up.

An unexpected ripple from COVID-19 was the tremendous slowdown of bottling supplies. The work shifts to manufacture the bottles were reduced to a drip, to manufacture the capsules were reduced to 1/8<sup>th</sup>. Corks were steadier, hooray. A local wine warehouse shuttered unexpectedly. All that wine needed a new home, i.e. the warehouse we use. Suddenly, the 1,000 cases of empty bottles we ordered didn't have a place to come. Well, they didn't come all at once, anyway, this year. They dribbled in, and thus our bottling schedule was in turmoil. And who needs capsules on their bottles, anyway? Did we make you look? Capsules arrived, although later than anticipated. These wines all are very young in the bottle, although the vintages are, in our usual style, old. Beware *they will need another 6 months minimum before delving into them*. The suppliers seem to be working more toward normal, but ripples tend to occur. We were able to bottle the Spring, 2021 release of Bambino Grande and Barbera last September, so they will have 6 months of bottle age before you see them.

And as if that wasn't enough, then there was fires and smoke! We drifted through the news cycles looking at fires to the north. Then smoke from the fire near Big Sur came into Paso Robles in a big way. Air purifiers sold out. Smoke can chemically bond with grapes and cannot be washed off. After a decade of fires in Australia, then California, tests were designed to detect any smoke taint. Paso Robles seems to have been spared on the taint, as the tests are so far negative.

Now the grapes are harvested. We brought in new barrels and paid the harvest crew. Babies (Derrick, 2, and Dominic, 4-not a baby thank you) have new shoes. All thanks to you, we are ready for another round. We wish you health, happiness, good friends, good food and good wine.

With a profound thank you,

Mille Gracie,

The Perata Family: Gino, Carol, Cathy and Joanne

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## *Fratelli Perata Winery*

### **Fratelli Perata 2018 Bel Bruzzo, Estate**

Because nothing in life is ever confusing, this grape variety is Montepulciano d'Abruzzo. It is not the variety of Sangiovese from Tuscany, Montepulciano. It is from the region of Abruzzo, Italy, which is east of Rome. Planted in our vineyard as homage to our maternal great-grandmother, it gives us a full black cherry wine, tannic when young, settling down with some short aging. It will age for 10 years, but tastes the same as when bottled. Why wait? This vintage is from an almost normal rain year, 14.6 inches. But much of that rain was late and all at once. Poor vines, good wine. The taste at release is tight and full-bodied. Please age 6 months or decant, then pair with Salisbury Steak with brown butter sauce.

Harvested: November 7, 2018

Brix: 25.2

pH: 3.27

Fermented: Open top stainless steel fermenters for 12 days

Pressed: To neutral oak barrels

Alcohol: 13.8%

Bottled: August 7, 2020

Production: 126 cases

Aging: Ready to drink but would benefit from a little more age. Best Spring 2021 to 2024.



## *Fratelli Perata Winery*

### **Fratelli Perata Salisbury Steak With Brown Butter Merlot Sauce**

What do you do when you overbuy ground beef due to a great sale, have a handful of mushrooms left over and about 6 slices of bread that are going to turn in the humidity (but you don't want to waste it)? Make Salisbury steak of course! New to the routine is to pair with Bel Bruzzo. Amazing!

#### **For the patties:**

- 1 1/2 lbs lean ground beef
- 3 tbsp finely chopped onion
- 3-4 cloves garlic finely minced
- 1 tbsp Worcestershire sauce -OR- soy sauce
- 2 eggs
- 2 cups soft breadcrumbs or Panko breadcrumbs
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 tbsp water
- 1 tbsp oil

#### **For the Sauce:**

- 1 cup sliced mushrooms
- 1 tbsp butter
- 1 1/2 tsp dry rosemary or 4 inches fresh rosemary
- 1 cup Merlot or semi-dry red wine
- 1/3 cup heavy cream

Mix all meat patty ingredients, except the oil & water, in a large bowl. Form into 6 patties. Heat oil in a large skillet over medium heat.

Brown meat patties on both sides. Reduce heat, add the 1 tbsp water, cover and simmer for 15-20 minutes, or until meat is 160 degrees F (med-well) per a meat thermometer.

Remove patties to a plate and cover with foil to keep warm. Wipe out the skillet with paper towels and heat over medium-high heat. Add butter and when butter begins to brown, add the mushrooms and rosemary sprig. Stir this constantly--you want the mushrooms to almost singe.

Add the merlot (or wine) and deglaze pan. Continue cooking over medium-high heat until wine is reduced by 50%. Remove rosemary. Reduce heat and stir in cream. Gently heat through.

Pour sauce over meat patties and serve immediately. Drink Bel Bruzzo repeatedly.



## *Fratelli Perata Winery*

### **Fratelli Perata 2016 Cabernet Sauvignon Riserva, Estate**

We whetted our appetites on Cabernet Sauvignon from Napa Valley starting in 1972, until discovering Paso Robles in 1976. Cabernet was a great love and a driving force to locate our vineyard where it can shine. And here we are, with our own Cabernet, styled after the wines of the great old Napa houses, with a dash of French chateaux in the mix. Big, deep, age me type wines. We have not succumbed to the chemistry style winemaking that can strip out tannin, mellow out acid, adjust color, etc, etc, Here is our vineyard and the vintage talking to you. It's not about formulas, it's about taste. As our vines have reached old age now, they are not yielding like a vigorous young vine. We cherish every glass of wine they give us. This vintage is more delicate than most. While flavorful and rich, it doesn't have tannin levels that demand long aging. Cherry and spice, hints of tannin and acid. Hardly enough for 1 bottle each. Please, please age.

Harvested: September 29 and October 2, 2016

Brix: 26.1

pH: 3.6

Fermented: In open topped stainless steel fermenters, punched down with much difficulty

Pressed: Into new French oak barrels

Alcohol: 13.8%

Bottled: August 7, 2020

Production: 62 cases, only

Aging: If you're short on wine and need to open this now, let it breathe in the bottle for 4 to 6 hours or decant for about 1 hour. Best 2022 to 2026.



## *Fratelli Perata Winery*

### **Fratelli Perata Grilled Cheese with Gouda, Roasted Mushrooms and Onions**

Grilled cheese sandwiches are one of those dishes; some people left them behind in childhood, while others will only eat them “when the kids want them”, even though they are secretly shouting Yes!! There are still others that add them as a staple in to their revolving dinner repertoire. Whichever way you fall, this sandwich has enough class to turn anyone into a sandwich convert. And we know you’ll drink what you have on hand with this, as almost anything is good, but nothing is as good as a Riserva Cabernet Sauvignon.

8 ounces sliced mushrooms  
1 medium Onion, sliced (the sweeter the better)  
2 tbsp olive oil  
Salt and pepper to taste  
4 tbsp butter  
4 slices bread, your choice but not rye please  
1 Cup Gouda, shredded

Preheat oven to 400 degrees F.

On a baking sheet toss sliced mushrooms and onions in olive oil. Sprinkle with a few pinches of salt and pepper. Bake in the oven for about 20 minutes, or until roasted to personal preference. Give a stir a couple times throughout the baking.

Once mushrooms and onions are done baking melt 2 tbsp butter over medium low heat in a skillet.

While the butter is melting, assemble sandwiches. On one slice of bread, layer the Gouda, the roasted mushrooms and onions, and then top with more Gouda. Figure around 1/4 cup per layer per sandwich of cheese. Salt and pepper to taste. Butter the other slice of bread and top the sandwich with buttered side out and lightly press it all down to help hold the sandwich together.

Place sandwich unbuttered bread down and cook for about 2 minutes on medium low heat, until lightly browned, then gently flip sandwich over continuing to cook for an additional 2 minutes or until lightly browned and the cheese is melted. Repeat with second sandwich.

Marvel in your very grown up grilled cheese sandwich with a glass of Riserva Cabernet.



## *Fratelli Perata Winery*

### **Fratelli Perata 2017 Mafalda, Estate**

Although she passed away many years ago, Mama Mafalda shows up at our house every day through her traditions. Her cooking skills were marvelous, based on her great palate and experience. Good ingredients were a must. We try to express her approach to cooking with this wine, crafted in her honor. The flavor is dominated by smoky, earthy Cabernet Franc, which has a lot of tannin. Mafalda was the daughter of Bambino, from Abruzzo. She didn't like waiting for wine to age. So we add Merlot for its silkiness and sweeter fruit and then Petit Verdot as a subtle, rich note. Although substantial and somewhat stern when just opened, this vintage will be particularly friendly and inviting when paired with a braised rack of lamb.

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

Alcohol: 14.3%

Bottled: August 7, 2020

Production: 112 cases

Aging: Best if aged a year or so to let the majority of the tannin settle. Drink 2021 to 2025.



## *Fratelli Perata Winery*

### **Fratelli Perata Braised Rack of Lamb**

Traditionally this recipe called for lamb shanks, but when they are not available you have to improvise. We found a rack of lamb cut into sections works perfectly. There will be plenty of extra sauce left over, so plan for mashed potatoes, pasta, or maybe some good old polenta for the side. A lot goes into this dish, but it is a prepare it and forget it until it is done type of recipe. It also makes a fabulous accompaniment to the Mafalda. The sauce and wine pairing is marvelous.

2 tbsp extra-virgin olive oil, divided	2 cups beef stock
Rack of Lamb, cut into sections of	1 1/2 cups red wine (we used a Merlot)
3 bones each (we had 3 sections)	14 oz passata (or tomato sauce)
1 large onion diced	2 tbsp tomato paste
6 cloves garlic minced	2 beef bouillon cubes crushed
2 large carrots, cut into 1/2 inch pieces	1 tsp fresh rosemary, finely chopped
1 parsnip, cut into 1/2 inch pieces	2 tbsp fresh parsley, finely chopped
2 stalks of celery, cut into 1/2 inch pieces	2 bay leaves
1 pinch each, salt and freshly ground pepper	salt and pepper to taste
1/4 cup flour	

Preheat oven to 350 degrees F.

Pat lamb sections dry with a paper towel.

Heat 1 tbsp of oil in a heavy based pot or Dutch oven over medium-high heat. Sear the sections of lamb 1 to 2 at a time, don't crowd the pan. Transfer to a plate and tent with foil to keep warm and set aside.

Add onion, carrots, parsnip, and celery to pot and sauté until softened (about 3 minutes) then add in the garlic and cook for 1 minute. Return the lamb to the pot; season with salt and pepper. Sprinkle with flour, toss well and cook for 4 -5 minutes to brown the flour.

Add in stock, wine, puree, tomato paste, bouillon and herbs. Bring to a simmer on the stove top then cover and transfer to the lower part of the oven and cook for 2 1/2 hours. Meat should be tender and falling apart. Gently transfer the shanks onto a plate, tent to keep warm.

Return pot to stove top and discard bay leaves. Simmer sauce over medium heat until thickened.

Season to taste with salt and pepper and add lamb back to sauce. Plate and garnish with parsley, and serve with mashed potatoes and Mafalda.



## *Fratelli Perata Winery*

### **Fratelli Perata 2017 Petit Verdot, Estate**

While considered a blending grape in its home of origin, it's hard to understand a wine unless you've had it by itself. Petit Verdot's job in Bordeaux is to add tannin and body to Cabernet Sauvignon. It is added on cool years to fill out a thin Cabernet. Here in California, especially Paso Robles, we don't need the Petit Verdot in our Cabernet Sauvignons, thank you very much. So we only planted a small amount just for fun. If you've never had a 100% Petit Verdot, expect dry, chalky tannins and low acidity. The 2017 vintage is definitely full flavor with lots of blueberry and cherry to help soften the tannins. Pair this wine with rich, high fat foods to help smooth out this hefty wine. We like the umami of The Poor Italian Café's salad dressing, with tortellini.

Harvested:	October 6, 2017
Brix:	26.2
pH:	3.70
Fermented:	10 days in 1.5 ton open top stainless steel fermenters
Pressed:	To stainless steel tank to settle sediment, then racked to neutral barrels
Alcohol:	14.3%
Bottled:	September 4, 2020
Production:	65 cases
Aging:	This will smooth out some with age, but it won't ever be soft. Drink Fall, 2021 to 2026.



## *Fratelli Perata Winery*

### **Fratelli Perata copycat of The Poor Italian Café Dressing**

If you have been in our tasting room, you may know that winemaker Gino's wife Carol was born and raised in Seattle, WA. Seattle was home to great Italian restaurants like Rosellini's. Among many was Mario Batali's Dad's Salumi near Pike's Place Market. You can still find Rosellini's Fine Cakes and Baked Goods near Ballard (Scandinavian section), but no longer the other great lunch spot, The Poor Italian Café. Luckily, the recipe for their salad dressing was published long ago in the Seattle Times. We were happy when egg substitute became available in grocery stores, so this is adapted from the Café's use of raw eggs. And anchovies. Well, Norwegian Carol learned from Italian Gino that these can actually be a good thing. Use anywhere you need a dressing, but pasta salad is a definite yes. Cheese or meat tortellini leap to mind with the Petit Verdot.

1/3 cup egg substitute  
1/2 cup plus 2 tbsp olive oil  
6 anchovies  
4-6 medium cloves garlic, peeled and coarsely chopped  
3/4 tsp dry mustard  
3/4 tsp freshly ground black pepper  
3/4 tsp salt  
1 tbsp lemon juice  
1/2 cup plus 1 tbsp red wine vinegar

In a food processor or blender process the egg substitute about 20 seconds; very slowly add the olive oil and blend to a mayonnaise consistency. Transfer to a bowl.

Combine the anchovies and garlic in a food processor and pulse it so it still has some texture. Stir into mayonnaise base. Whisk in the mustard, pepper, salt, and lemon juice. Slowly add the vinegar. Refrigerate covered.

Note: The original recipe called for using raw eggs in the dressing. Egg substitute, which is pasteurized, was used with good results.



## *Fratelli Perata Winery*

### **Fratelli Perata 2016 Sangiovese, Estate**

Gino's heritage, Italian and Carol's usual favorite for dinnertime. Need more information than that? How much time do you have? Sangiovese, originating and most famous in the Tuscany region of Italy is subject to a zillion interpretations. In uncaring hands the vine can produce high tons/acre and a pale, acidic wine. It is a variety that responds well to love and attention in the best classic sense, starting in the vineyard by thinning clusters and leaves so the grapes capture the best sunlight. Let the grapes mature past a high acid, but not so low to be flat. Let them be non-irrigated, pulling the minerals from the soil. Let the sugars rise and the flavor develop to strawberry and lavender notes. Barrel it in the older barrels, whose tannins have been softened already. Let it sleep in those barrels. Then you bottle a Sangiovese with character that can be drunk at your family's finest celebrations. This vintage shows the elegance of Sangiovese: lighter bodied with slightly more acid; floral notes of lavender and violets. It needs a little time to mellow and then pair it with some Tuscan Zuppa!

Harvested:	September 16 through October 11, 2016
Brix:	24.8
pH:	3.49
Fermented:	15 days in 1.5 ton open top stainless steel fermenters
Pressed:	To neutral barrels
Alcohol:	14.2%
Bottled:	June 5, 2020
Production:	282 cases
Aging:	A rich but delicate vintage, so age a little but not too long. Drink 2021 to 2028.



## *Fratelli Perata Winery*

### **Fratelli Perata Instant Pot Tuscan Zuppa (soup)**

Slipping into the Instant Pot world again, we think these flavors and results will not insult the people of Tuscany. Rather they might be intrigued by these Americans who love their region, but have a different approach to cooking. This is another recipe that uses many of the items already in your kitchen. They come together pretty quickly, yielding aromas that revive the tummy and the soul. Relax with a bowl of zuppa, a crusty baguette, and a glass of Sangiovese

- |   |  |
|---|--|
| 1 Tbsp butter   | 1 Tbsp Italian seasoning (dried basil, oregano, thyme) |
| 1 yellow onion, diced   | 3/4 tsp salt   |
| 3 garlic gloves, minced   | 1/4 tsp freshly ground pepper                          |
| 4 cups chicken broth  | 1 1/2 pound boneless, skinless chicken breast          |
| 1 (28 oz) can crushed tomatoes                                  | 1 cup half and half, warmed                            |
| 1 (15 oz) can great northern white beans,<br>rinsed and drained | 1/2 cup shredded parmesan cheese                       |
| 1 bay leaf  | 18 ounce refrigerated cheese tortellini                |
|   | 3 cups baby spinach                                    |

Turn your Instant Pot to the sauté setting. When the display says HOT add in the butter. Melt the butter then add in the onion and sauté for 3 minutes. Then add in the garlic and continue to sauté for an additional 30 seconds.

Stir in the chicken broth, tomatoes, beans, bay leaf, Italian seasoning, salt and pepper. Place chicken in pot atop other ingredients.

Cover and secure the lid. Make sure the valve is set to sealing. Set the manual button to ten minutes (if your chicken is frozen) or 8 (thawed). When the time is up let the pot sit for 5 minutes and then move the valve to vent. Remove the lid.

Remove and discard the bay leaf. Place chicken on cutting board. Set the pot to sauté setting. Stir in the half and half, tortellini and parmesan cheese. Tortellini will cook through in about 5 minutes.

Meanwhile, shred the chicken or cut into bit sized pieces. Add back to pot.

Stir in the spinach and allow to wilt, and your soup is ready to serve, with Sangiovese, of course.



## *Fratelli Perata Winery*

### **Fratelli Perata 2016 Tre Sorelle, Estate**

This wine is named in appreciation of and in fondness for our three daughters; all born after the vines were planted, but before the winery opened to the public. An Italian translation of “three sisters”, it is fitting that each daughter has brought her own flair to the family. Here is bold and rich Cabernet Sauvignon, approachable and aspiring Merlot, deep and moody Cabernet Franc. Who is represented by which wine? When blended, it doesn’t matter. It’s synergy of the group. It’s classic. In the French style, but with an Italian heart.

Harvested: 63% Cabernet Sauvignon, 25% Merlot, 12% Cabernet Franc

Alcohol: 14.1%

Bottled: July 17, 2020

Production: 183 cases

Aging: Ready now if you just can’t wait, but best 2021 to 2026.



## *Fratelli Perata Winery*

### **Fratelli Perata Onion Gravy**

We made this recipe for St. Patty's Day with Irish bangers from Trader Joes. Celebrating Joanne's husband's part Irish heritage has always been difficult because he doesn't have a love of traditional corned beef and cabbage. We found the Irish bangers and mash, with this onion gravy, to be a pretty good substitute. It was also pretty outstanding with the Tre Sorelle. See, you don't have to have beer on St. Patty's Day; wine with a traditional Irish dish does the trick too. So you can let that 2016 Tre Sorelle age until next March and enjoy.

1/2 stick (4 tbsp) unsalted butter  
2 large yellow onions, peeled, cut in half and thinly sliced  
2 tsp sugar  
1/2 cup red wine  
2 sprigs fresh thyme  
(we used 1/2 tsp dried thyme in a tea strainer)  
1/2 tsp dried sage  
2 tbsp cold unsalted butter

1 tsp Worcestershire Sauce  
1 tsp salt  
1/2 tsp yellow mustard  
1/4 tsp freshly ground black pepper  
1 tbsp dark balsamic vinegar  
1 tbsp cornstarch, dissolved in  
1 tbsp water

Melt the 1/2 stick of butter in a medium sized saucepan over medium high heat and add in the onions and sugar. Cook for about 30 minutes, reducing heat if the onions begin to burn, until caramelized (a deep golden color).

Add in the red wine and herbs, bring to a rapid boil for 2 minutes, then reduce the heat and simmer for 10 minutes. Add in the stock, mustard, salt, pepper, and Worcestershire Sauce, and bring to a boil, then reduce the heat to a soft simmer and cover. Simmer for 20 minutes.

Remove the sprigs of thyme and add in the vinegar, whisk in the cornstarch and simmer another minute or two until thickened, whisking continuously. Add in the cold butter and whisk until dissolved. Add salt and pepper to taste and more mustard if desired.

Serve over prepared Irish bangers and mashed potatoes. Enjoy with Tre Sorelle.