



Fratelli Perata Winery

Fratelli Perata Buon' Amici Spring 2020 Wine Club Shipment

Variety	Retail Price	Club Price (reorders)
2016 Bambino Grande	\$38	\$28.50
2016 Barbera	\$52	\$39
2017 Cabernet Franc	\$38	\$28.50
2017 Charbono	\$38	\$28.50
2017 Merlot	\$40	\$30
2018 Zinfandel	\$38	\$28.50

What makes wine Italian style?

Our wines are made by Italians-Americans, Gino is 100% Italian heritage, and many of our varietals originated in Italy, which makes them Italian, However, it is possible to have a rather “Californian” Sangiovese or Merlot versus an Italian style Sangiovese or Merlot.

So let's delve a little under the surface, or grape skin, to really understand how Italian style is different.

Italian wines tend toward the slightly acidic side, mainly because this makes the wine well suited to pairing with food. And we all know, in Italy, wine and food are synonymous. The wines also tend to be bold in flavor intensity and lean heavily into fruit flavors and aromas. They also have a propensity towards a touch of terroir or “land:” where you can smell and taste the earth in which the grapes were grown.

Californian wines on the other hand tend to be big and bold with lots of fruit but very low acidity. This makes them great for just drinking but much harder to pair with food. A wine needs a higher acidity to stand up to rich dishes and without it the wine is simply overpowered and lost.

So how does one go about making a wine with higher acidity? It starts with the climate. Italy boasts one of the best climates on Earth for grape growing. In California you must search far and wide for a climate that is comparable. That's why Gino and Carol landed here in Paso Robles: the climate here is fairly similar to Italy's climate. The daytime temperatures are high to ripen the grapes and develop good flavors and use up some of the acids in the berries. But in the evening the coastal air rolls in and cools the grapes down to give them a break so the grapes don't use up too much acid, which would make the wines turn out flat.

The grapes are dry farmed to create a higher skin to juice ratio. This adds to the development of flavor, color and tannin in the wines, since that's all in the skins. Dry farming results in lower yields, but better grapes. If

grape vines are given all their required nutrients, they tend to focus on development of vegetal (leaf) growth instead of fruit growth. So give the grapes a harsh environment where nutrients are less readily available and then less focus is placed on their canopy and more is focused on the berries, which results in more flavorful wines.

Beyond the vineyard there are winemaking influences that make a wine Italian style. Fermentation time, “punch down” times, types of yeasts, and barrel aging all are factors that influence an Italian style wine. The type of oak, the toast of the oak, and the length of time that the wines are in the oak also influence the wine’s style. All of these factors affect the style of the wine that end up in your glass. If done the Italian way, you are left with an Italian style wine. This is where winemaking becomes more art than science. While we could tell you all of what we do in the winery, we’ll leave that as our trade secret. Just remember that every decision we make is based on wanting to reflect Gino’s heritage, true Italian style.

Mille Gracie,

The Perata Family: Gino, Carol, Cathy and Joanne

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Fratelli Perata Winery

Fratelli Perata 2016 Bambino Grande, Estate

A Super-Tuscan style blend named after our great grandfather. From the wine drinking side of the family, Bambino was a full of life, light hearted type of guy who enjoyed good wine with good food and good company. Not a wine snob by any means, he was an “if it’s good, drink it” type of guy. We give you a wine worthy of Bambino. Half Sangiovese, half we won’t say. Don’t get too serious on us here. This wine is rich and hearty, not a bambino, but will find light-heartedness with good food and good company.

Blend 56% Sangiovese, 44% doesn’t matter, just enjoy it!

Alcohol: 14.3%

Bottled: July 31st, 2017

Production: 210 cases

Aging: Ready to drink now with hearty meals or age if you can resist the temptation. Drink now through 2028.

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.



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Italian Eggplant

Carol made this recipe during one of our busy days of harvest last year. It was tasty and hit the spot and was quick enough Carol didn't have to be at the stove top long. Something about the eggplant mixed with all of these classically Italian ingredients make a complimentary pairing to the fruity brightness of the 2016 Bambino Grande.

1/4 cup olive oil	2 tbsp minced fresh basil or 2 tsp dried basil
1/2 cup finely chopped yellow onion	1 tsp salt
3 cloves, minced garlic	1/2 tsp freshly milled black pepper
1 large eggplant (about 1 1/2 pounds) washed, dried, ends trimmed, peeled and cut into 1 inch cubes	1/2 cup freshly grated Parmigiano cheese
4 canned Italian plum tomatoes, seeded and coarsely chopped	

In a 12 inch skillet, heat olive oil over medium heat. Add in onion; sauté, stirring constantly, until soft but not brown, about 3 minutes. Add eggplant and garlic and continue to sauté until eggplant is barely tender when tested with a fork, about 2 to 3 minutes. Stir in tomatoes, basil, salt and pepper.

Cook, stirring constantly, until tomatoes and basil are well incorporated, about 2 minutes.

Remove from heat and stir in cheese. Transfer to plate and serve immediately. You could serve with your favorite pasta or with polenta. We had it alone with a side of olives and salad. But please, whatever else you have with it, have the Bambino Grande.



Fratelli Perata Winery

Fratelli Perata 2016 Barbera, Estate

Some wines are very predictable; some wines you have to taste to decide if you like it. Barberas are in between. If you have tasted a Barbera from a producer and enjoyed it, you'll probably like all of the Barberas they produce, even though there will be some variation year to year. It's one of the fun things about Barbera: there are lots out there and each winemaker makes theirs a little different. Some aim lighter and more acidic (usually Italian ones), some aim heavy and really ripe (lots of California ones), and some aim in the middle (that's us) with some acidity but good tannin and body to balance it. This vintage of Barbera is slightly lighter than the last few, with a little bite of acidity and some dryness on the finish. While it will benefit from a little aging, with food it is pretty darn delicious right now. Try it with Burmese Soup and prepare to swoon.

Harvested: September 25th and September 29th, 2016

Brix: 25.2

pH: 3.35

Fermented: 13 days in 1.5 ton fermenters

Pressed: Into neutral oak barrels

Alcohol: 14.5%

Bottled: September 17th, 2019

Production: 208 cases

Aging: Ready to drink now as long as it's paired with rich dishes. Drink summer 2020 through 2025.



Fratelli Perata Winery

Burmese Soup

When Carol made this soup, we of course, tried it with our wines, well, because that is what we do. We were surprised by how well this soup paired with the Barbera. This is a slight adaptation from a recipe in the Costco Connection magazine. Carol made small tweaks here and there to the original recipe, but overall it's phenomenal with the Barbera.

1 tbsp avocado oil	
3 garlic cloves, minced	2 medium sweet potatoes, peeled and cut into 1/2 inch dice
1 inch piece of ginger, peeled and minced	2 cups chicken broth, divided
1/2 onion	1 lb boneless, skinless chicken thighs, cut into 1 inch pieces
1 tbsp turmeric	1 (13.7 oz.) can unsweetened coconut milk
1 tbsp ground coriander	juice of 1 lime
1/2 tsp red pepper flakes (less if you don't want the heat)	

Heat a medium Dutch oven or heavy stockpot over medium-high heat; add oil. Sauté the garlic, ginger, and onion about 3 minutes, until aromatic.

Add the spices and sauté another minute, stirring. Lower heat to medium, add the sweet potatoes and cook for about 7 minutes, stirring occasionally.

Deglaze pot with 1/2 cup of the chicken broth, scraping up any brown bits from the bottom of the pot. Add the remaining chicken broth, chicken and coconut milk and bring to a simmer. Cover the pot and simmer until chicken is thoroughly cooked and sweet potatoes are tender, about 30 minutes.

Add lime juice and serve. Enjoy with Barbera.



Fratelli Perata Winery

Fratelli Perata 2017 Cabernet Franc, Estate

While traditionally the French, and even many Californians, believe that Cab Franc is not a variety that is worthy to stand alone, we heartily disagree with them. Cab Franc can be a challenge to grow and does frequently present some herbaceous qualities. For us, this just adds to the enjoyment of the finished wine. The 2017 vintage is full bodied and very fruit forward with a good bite of tannin. It does have that hint of bell pepper, but that just means it pairs amazingly well with green veggies. Open the bottle and drink it with your favorite lamb or beef and our Green Bean recipe.

Harvested: September 18th and September 30th, 2017

Brix: 24.9

pH: 3.68

Fermented: 14 days in 1.5 ton fermenters

Pressed: Into 25% older French oak barrels, 75% neutral barrels

Alcohol: 14.2%

Bottled: February 18th, 2020

Production: 91 cases

Aging: Full and rich, this one could use a little time. Best between 2021 and 2027. If you must drink it now, be sure to let it breathe in the bottle 4 to 6 hours or decant for 2 hours.



Fratelli Perata Winery

Green Beans

We never would normally think of serving green beans with red wine, but this dish is an easy match to the Cabernet Franc. This recipe is simple, delicious, and a very nice pair to the Cab Franc. The garlic and onions add another layer of flavor that elevates the green beans to be almost an entrée on their own. Serve as a side dish to a nice steak and your meal is made.

1 pound fresh green beans (trimmed)
1 tbsp olive oil
1 onion, chopped
3 garlic gloves, minced
salt and pepper to taste

Bring a large pot of water to a boil. Add 1 teaspoon of salt and the green beans and cook for about 2 minutes until blanched. Drain and rinse with cold water, until cool, or place in a bowl of ice cold water.

Heat the oil in a large skillet over medium heat. Add the onion and garlic and cook until softened. Add in the green beans, season with salt and pepper to taste, sauté for 3 minutes or until desired doneness.

Serve warm with Cabernet Franc.



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Fratelli Perata 2017 Charbono, Estate

Charbono is a variety from north western Italy originally. We have been growing it since 2005 and find it does very well here. The flavor profile of Charbono runs more savory than fruity, with lots of herbs and fig. This means it really doesn't taste like any other variety, not fruity like a Cabernet Sauvignon or earthy like a Syrah. We picked our first grapes in 2007 and looking at the total tonnage produced by everyone in the state that year, there were only 307 tons of Charbono produced. For reference, there was 425,000 tons of Cab Sauv picked. In 2017, there were only 292 tons of Charbono picked in the state, so pretty much the same amount! Cab Sauv meanwhile jumped to 601,000 tons. All this says Charbono is still an underappreciated variety. So open a bottle and enjoy this still obscure variety with Mama's Genovese Pesto and toast to enjoying the rare things in life.

Harvested:	October 13th and October 18th, 2017
Brix:	22.9
pH:	3.72
Fermented:	10 days in 1.5 ton fermenters
Pressed:	Into 50% new French oak barrels, 50% neutral barrels
Alcohol:	13.2%
Bottled:	December 17th, 2019
Production:	182 cases
Aging:	A richer, fuller vintage that will need a little age. Start drinking spring 2021, but best 2023 through 2027.



Fratelli Perata Winery

Mama's Genovese Pesto

This is where it gets serious. In season we use fresh Basil, the leaves only, pulverized for an hour (more, it seems) in Mama's mortar and pestle. Completely smooth, we add olive oil, garlic cloves, and a small handful of pine nuts and make that into a paste. To serve, we add more olive oil than used in the mortar. The main point is, when basil and olive oil are put in a food processor, it's not quite the same. In the interest of time, it is probably more sane, however. Whatever strikes you, think of Mama and sip some Charbono.

2 cups fresh basil leaves
2 medium garlic cloves, peeled and roughly chopped
1/2 cup olive oil
Small handful of pine nuts
1/4 cup grated Parmigiano Reggiano
1 pound favorite pasta
1/2 pound of fingerling potatoes, peeled
1/2 pound green beans, trimmed

While you work on the pesto bring three pots of water to boil.

While you wait for the water to begin to boil, get out your mortar and pestle and channel Mama. Pulverize the basil until smooth; add in about half of olive oil, the garlic, and the pine nuts. Continue to mash until smooth. Transfer pesto to a bowl and stir in remaining olive oil until smooth.

If you don't own a traditional mortar and pestle, you are welcome to use a food processor. Put all ingredients into processor and pulse until smooth. Transfer to a bowl and stir in the olive oil until smooth.

Once the water is boiling:

To the first pot, salt and add in your pasta. Boil pasta to package directions. Drain and place in serving bowl with prepared pesto. Toss to coat the pasta evenly.

To the second pot, salt and add in potatoes. Cook until tender, not baked potato soft, but to where a fork enters easily. Drain and peel skins and then add to pasta.

To the third pot, salt and add in green beans. Cook until tender then run under cold water or dip in cold water to stop their cooking. Drain well and add to pasta.

Toss pasta, potatoes, and green beans all together to coat with pesto. Sprinkle with cheese, serve and enjoy with Charbono.



Fratelli Perata Winery

Fratelli Perata 2017 Merlot, Estate

Do you remember that movie where they insulted Merlot? It's been over a decade and this once well loved variety is still considered unworthy. Well we beg to disagree! While Merlot can be thin, insipid and boring, it can also be robust, bold and delicious. Our dry farmed grapes provide us with excellent flavors and rich but velvety tannins. This isn't your grandmother's Merlot. So whip up some Braised Short Ribs with Polenta and enjoy a complex Merlot and hold on to your socks!

Harvested:	September 9th, September 18th, and September 26th, 2017
Brix:	25.2
pH:	3.67
Fermented:	14 days in 1.5 ton fermenters
Pressed:	Into 50% new American Oak Barrels, 50% neutral barrels
Alcohol:	14.6%
Bottled:	December 17th,, 2019
Production:	84 cases
Aging:	Best if aged a bit. Drink 2021 through 2028. Best to wait until at least 2023. Good luck.



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Braised Short Ribs with Polenta

Polenta was always a staple growing up. Whether served with a spaghetti sauce or meat it is something that shows up in Italian cooking frequently. We laced this polenta with a bit of Parmesan to add a creamy texture. The short ribs are tender and succulent and are full of flavor. The meaty richness of the dish finds a delicious pair to the Merlot's robust flavor.

4 English cut bone-in short ribs (about 2 1/2 pounds)
Salt and freshly cracked black pepper
2 tbsp vegetable oil
3 carrots, peeled and chopped
2 cloves garlic, smashed
2 yellow onions, roughly chopped

1 tbsp tomato paste
2 cups dry red wine
3 sprigs fresh thyme
1 bay leaf
your favorite recipe of polenta
1/2 cup Parmesan

Preheat oven to 300 degrees F.

Sprinkle all sides of short ribs with salt and pepper. Be generous. Heat a large Dutch oven over medium-high heat and add the oil. Brown the short ribs on all sides, about 3 to 4 minutes per side. Set aside on a plate.

Add carrots, garlic and onions to the pot with the drippings and sprinkle with some salt and pepper. Cook until tender, about 10 minutes. Then add in the tomato paste and cook for 1 more minute. Pour in the wine and deglaze the pot by scraping up any brown bits from the bottom. Bring the wine to a simmer and add some salt and pepper. Add short ribs, with any juices, back to pot along with the thyme and bay leaf.

Cover the pot and transfer to the oven to cook about 2 to 2 1/2 hours. Turn the short ribs once after about an hour of cooking.

Remove the short ribs from the braising liquid and set aside to cool slightly. Skim off the fat from the braising liquid then bring to a simmer until reduced by half, about 8 minutes.

Prepare polenta according to package directions while sauce is reducing. Once made add in the 1/2 cup Parmesan and stir to incorporate.

Serve the ribs and sauce over prepared polenta with a glass of Merlot.



Fratelli Perata Winery

Fratelli Perata 2018 Zinfandel, Estate

If you look up the history of wine in Paso Robles, you will find Zin. It was the first wine grape planted in the area and the most prominent for many decades. Now, everyone raves about the Rhone varieties and Zinfandel has been left in the history books. Well not here at Fratelli Perata! We still love our old fashioned Zin, which was part of our original plantings in 1980. Lighter, fruity and just a little spicy, this wine pairs excellent with our Central Coast faire. The 2018 vintage is a little richer and fruit forward due to another low rainfall season, but is still ready for enjoyment now. Pair it with Beef Tagine with Butternut Squash to maximize your enjoyment

Harvested: September 14th, September 19th, September 22nd, 2018

Brix: 25.5

pH: 3.48

Fermented: 15 days in 1.5 ton fermenters

Pressed: Into Neutral Barrels

Alcohol: 14.8%

Bottled: February 18th, 2020

Production: 204 cases

Aging: Ready to drink! Drink now through 2023.



Fratelli Perata Winery

Beef Tagine with Butternut Squash

This dish can be spicy, so reduce the amount of red pepper if you don't like the heat. The spicy pepper in the Zinfandel teams up nicely with the warm spice in this dish. The squash adds a sweetness to the dish that brings out the fruit of the Zinfandel.

2 tsp paprika	1/2 onion, chopped
1 tsp ground cinnamon	4 garlic cloves, chopped
1/2 tsp ground ginger	1/2 cup lower-sodium chicken broth
1/2 tsp crushed red pepper	1 (14.5 ounce) can no-salt-added diced tomatoes, drained
1/4 tsp ground black pepper	1 pound (1-inch) cubed peeled butternut squash
1 pound beef shoulder roast cut into 1-inch cubes	1/4 cup chopped fresh cilantro
1 tbsp olive oil	

Combine first 5 ingredients in a medium bowl. Add beef; toss well to coat with spices.

Heat oil in a large skillet or Dutch oven over medium heat. Add beef and onions; cook about 4 minutes or until beef is browned, stirring occasionally. Add garlic and cook 1 minute more, stirring frequently. Then add in broth and tomatoes and bring to a boil. Cook 5 minutes then add in squash. Cover and reduce heat and simmer about 20 minutes (longer if you like a thicker sauce). Sprinkle with cilantro and serve with Zinfandel.