

Fratelli Perata Winery

FALL 2021

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Fratelli Perata

Where the wines are

We are releasing to you, in this Fall 2021 allotment some stellar wines. Cherish your Montepulciano; 2019 was a small vintage followed by none for 2020. We will have to wait and see what our 2021 harvest brings. The reality is, is that we are low on all our wines. Dropping from an average of 2200 cases to around 1700 with that number fluctuating, on a downward trend, due to the continued drought and aging vines. This smaller production leads us here, where there will be shipments in which one bottle is all you get, ever, of a wine. There will be shipments, like this Fall 2021, where you will have the option between two wines as there is not enough of either to go around to everyone. Some of the wines that will be released in the next few years may never be available for retail purchase. Others won't get these wines, only you, so enjoy them while you have them. As for the Bel Bruzzo, Cab Franc and Petite Sirah this is your only chance. If there are leftovers after the shipment goes out, there won't be much.

THE LAST FEW MONTHS IN REVIEW

I start this as I started the Spring review with; we are again doing our rain dance. As soon as the grapes are in and harvest and pressing are done, we are hoping for a wet year. The grapes could use it. We could use it. Farmer's Almanac predicts average rainfall this year, while the Climate Prediction Center issued a watch for La Nina (dry weather) for November through March 2022. We hope the Farmer's Almanac is correct and we have average rainfall. In the meantime, we are enjoying a rather mild summer that started hot and is ending cooler.

We experienced just a few days of 100 plus, but nothing intolerable.

First day of harvest was September 10th, with good sugars. Sugars dropped throughout the next couple weeks slowing harvest to a halt. We will, as always, bring in the grapes when they are ready. We don't rush them or postpone them and then use chemicals or additives to "correct" the short comings or defects. Waiting can make more work for us and prolong harvest, but we want the best fruit so we can ultimately have the best wines.

Fall 2021 Wine Club Shipment

	Retail/Club Price
2019 Bel' Bruzzo	\$38/28.50
2017 Cab. Sauv. Riserva	\$52/39
2018 Mafalda	\$40/30
2017 Sangiovese	\$52/39
2017 Tre Sorelle	\$44/33
2018 Cab. Franc	
OR 2018 Petite Sirah	\$40/30

WE WELCOME YOU FOR TASTINGS

We are happy to still be open for tastings. With the continuing of COVID, tastings are held outside as good weather conditions continue. We do recommend checking the weather prior to your visit as we are exposed to the elements (i.e. heat, rain?). Tasting room is open Thursday through Monday 10 to 4 and Tuesday and Wednesday 10 to 1. Appointments recommended and encouraged.

2019
BEL' BRUZZO

HARVESTED:
Oct 28th

Brix: 24.5 **pH:** 3.21

BOTTLED
June 11th, 2021

PRODUCTION: 70 cases

ALCOHOL: 13.9%

From the foothills between the Apennines and the Adriatic Coast, Montepulciano benefits from warm and dry breezes from the coast. Still a rarity in California the fruit is plump with a low skin to juice ratio. The skins can produce a deep ruby colored wine. Montepulciano is often aromatic with earthy notes and black berry. It presents ripe flavors with good acidity. Enjoy with spicy dishes that include Italian Sausage.

AGING:

Typically we drink our Montepulciano no older than 5 years after being in the bottle. In the barrel for 18 months but only a few months in the bottle, we recommend opening as early as Thanksgiving aging until 2026.

Italian Sausage and Cabbage Soup

As the weather begins to cool, we give you a sausage and cabbage soup to warm you up. Of course, we make nothing without trying it with wine and found this as a happy companion to a glass of Bel' Bruzzo. An easy Instant Pot recipe, that takes a total of an hour once your beans are cleaned.

Directions:

Clean the beans.

Remove sausage from casings and sauté in Instant Pot until crumbled and browned. Add in carrots, onion, and cabbage. Sauté, stirring occasionally, until tender. Add cleaned and rinsed beans, chicken stock and water, stir to combine.

Close lid and pressure cook on high for 35 minutes. Natural release for 30 minutes or release pressure when ready to eat.

Serve with crusty bread and Bel' Bruzzo.

INGREDIENTS:

8 ounces white beans,
cleaned

2 links of mild Italian
Sausage

4 baby carrots

1 yellow onion, chopped

1/4 green cabbage, sliced

2 cups chicken stock

2 cups water

2017 CAB SAUV RISERVA

HARVESTED:

Sept. 23rd through Oct 6th

Brix: 25 pH: 3.53

BOTTLED

July 30th, 2021

PRODUCTION: 92 cases

ALCOHOL: 14.6%

Another stellar wine from the 2017 vintage! This Cabernet Sauvignon Riserva is another big, deep, drink me wine. Following suit with the 2017 vintage this Cab is fruity and approachable. With the classic Cab cherry notes and a nice tannin/acid balance, pair this one with Osso Buco.

AGING:

Pressed into new French Oak Barrels and aged for almost 4 years, give this Cab Sauv Riserva just a few months to mellow after being bottled end of July. If drinking soon, allow a few hours of breathing, otherwise, it will be at its best 2023 to 2030.

Osso Buco

Osso Buco in an Instant Pot, with mashed potatoes, easy and fast and incredibly delicious. We did our browning in a separate skillet. You can do it in the Instant Pot if you like to hover, but we couldn't get both shanks to fit at the same time. In true Carol fashion, this recipe is a mash up of traditional Osso Buco and a new Instant Pot recipe. So, pulled from a few different recipes and tweaked to our liking, here is our Instant Pot Osso Buco.

Directions:

Add olive oil to skillet and heat over medium high heat. Add in shanks, lying flat, and brown on both sides. Once browned remove and place in Instant Pot.

Add carrots, celery, and onion to skillet and sauté until tender, about 5 minutes. Put vegetables in Instant Pot.

Deglaze pan with white wine and chicken stock, then transfer to Instant Pot.

Set Instant Pot Pressure to high and braise for 45 minutes. Then release natural Pressure for 15 minutes.

Release any remaining pressure and serve, one shank per person. We served with Polenta, but since you are using an Instant Pot, we recommend Mashed Potatoes if you need a break.

Ingredients:

2 - 10 ounce beef shanks

olive oil

4 baby carrots, quartered
lengthwise

1 celery stick, cut in thirds and
then quartered lengthwise

1 yellow onion, diced

1 cup chicken stock

1/4 cup dry white wine

Polenta or risotto, or mashed
potatoes.

2018 MAFALDA

BOTTLED:
June 11th, 2021

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

PRODUCTION: 126 cases

ALCOHOL: 13.5%

2018 was relatively gentle on the vines and the grapes ripened easily with pH/TA close to perfect. Color intensity and grape concentration were astounding. Mafalda, our blend of Cab. Franc, Merlot, and Petit Verdot, show all these traits of the 2018 harvest. Earthy notes enveloped in pepper with a splash of fruit. Pair with Crespelle with Mushroom.

AGING:

Each wine is barrel aged individually and then blended in a tank for 6 weeks prior to bottling. Approachable now, but best to wait to at least 2023. With a Cab Franc base we expect this wine to age well to at least 2028. If drinking now, allow to breath or decant.

Crespelle with Mushroom

Crespelle are a thin, soft Italian equivalent to the French crepe and are filled with either sweet or savory ingredients. This recipe takes the crespelle one step further with a quick breading and fry. No short cuts allowed with premade, unless you can find crepes or crespelle that contain no sugar. If you want to totally blow your diet, add a drizzle of Parmesan cream sauce.

Directions: **FOR THE FILLING:** Add oil to a medium fry pan over medium heat. Add in mushrooms, onion, and chard to pan and cook until well softened, stirring occasionally, about 20 minutes. Remove mixture from heat and blend smooth with hand blender or in a blender. Set aside and allow to cool.

MAKE THE CREPE: Measure flour into a bowl, whisk in the milk and water to make a smooth blend. Pour the batter through a fairly fine-meshed sieve to remove any lumps. Whisk in the eggs, salt and 3 tablespoon butter. Let rest minimum 1 hour.

Heat crepe pan (or 10 inch non stick skillet) at medium hot heat and brush with butter. Pour 1/4 cup of batter into center of pan and tilt it in all directions to coat bottom of pan. After 30 seconds or so, bottom should be lightly browned, flip crepe and cook an additional 20 seconds. Transfer to rack and allow to cool. Continue until batter is used.

ASSEMBLY: Place 2 tableoons of mushroom filling in the bottom third of crespelle. Fold bottom third of crespelle to center and fold sides to middle and roll up, think burrito.

Fill bottom of fry pan with oil and heat. Dip crespelle in egg then in flour then in breadcrumbs. Fry seam down, turning, until all sides are brown and crispy. Remove, drizzle with cream sauce (if desired) and serve with Mafalda.

Ingredients:

Mushroom Filling:

2 tbs olive oil
5 ounces mushrooms, finely
chopped
1 onion, finely chopped
2 ounces Swiss chard leaves,
finely

Crespelle:

1 cup all-purpose flour
2/3 cup each milk and water
3 large eggs
1/4 tsp salt
6 tbs clear melted butter
(butter spooned off the milky
residue) You can buy this in any
grocery store (ghee)

Breading:

1 whisked egg
1/2 cup flour
1/2 cup breadcrumbs

Oil for frying
Parmesan cream (Alfredo), if
desired

2017
SANGIOVESE

HARVESTED:
Sept. 9th through Oct 13th

Brix: 23.8 **pH:** 3.47

BOTTLED
August 20th, 2021

PRODUCTION: 192 cases

ALCOHOL: 13.7%

From our vineyard, we give you Sangiovese, a clone from the most respected Brunello Region. Following the true Italian traditions, we barrel age for four years in neutral oak. This approach lets the wine settle and subtly age without taking on too much oak influence. A young Sangiovese has fresh strawberry and spiciness. When aged the acid and fruit soften leaving a silky wine.

AGING:

Barrel aged for almost 4 years. This vintage has heavier tannins and bright acid making an easy drinking wine. Young and worthy of age. Would benefit from at least another year of aging. Allow to breath if drinking soon, otherwise, age until 2027.

Easy Tomato Pasta

This is the easiest recipe! A viral recipe adapted to pair with our Sangiovese. When you have a night that you just need dinner done, use this recipe. It comes out so decadent. Pick your favorite pasta, we used fettuccine, and enjoy. The tanginess of the feta lends a nice pairing to the spiciness of the Sangiovese, and of course, it doesn't get any better than tomato and garlic with any good Italian wine.

Directions:

Position a rack in the middle of the oven and preheat to 400 degrees. In a 9-by-13-inch baking dish, combine tomatoes, garlic, onion, dried seasonings and 1/4 cup olive oil. Sprinkle in salt and pepper, to taste, (remember feta is a saltier cheese) and toss to coat. Place the feta cheese in the center and top with remaining olive oil. Flip the block a couple times to coat with oil and seasonings. Sprinkle a little more pepper, if desired.

Bake for about 40 minutes, until garlic and onions are softened and tomatoes have burst.

Meanwhile, bring a large pot of salted water to a boil. Cook pasta according to package directions . Reserve 1/2 cup pasta water and drain the pasta.

Mix together cooked feta and tomatoes, until well combined, then toss in the pasta, adding pasta water as needed. Garnish with fresh basil and serve with Sangiovese.

INGREDIENTS:

- 2 pints cherry tomatoes
- 4-6 cloves garlic, halved lengthwise
- 1/2 yellow onion, chopped
- 1/4 tsp. each, dried basil, oregano, thyme
- 1/2 cup olive oil
- 1 block (7 or 8 ounce) Greek Feta cheese
- Salt and pepper, to taste
- 12 ounces favorite dried Pasta
- Fresh basil, to garnish

2017

TRE SORELLE

BOTTLED:

July 30th, 2021

BLEND: 67% Cabernet Sauvignon Riserva, 22% Merlot and 11% Cabernet Franc

PRODUCTION: 211 cases

ALCOHOL: 14.6%

Named fondly after the three daughters, we also celebrate that these three varietals are like “sisters” as well. A classic Bordeaux blend, all the wines have their own characteristics, but have similar traits. This vintage is particularly good, with robust tannin, bright fruit and good acidity. Ready to drink now with some breathing or decanting and robust foods like Bacon, Onion, and Gruyere Hot Dip.

AGNG:

Each wine is barrel aged individually and then great care is taken to decide which barrels would make it into this blend. Once decided the wines are placed in a tank for 4 to 6 weeks to harmonize. End result is stellar. If you are not aging this one then allow it to breath for a couple hours, otherwise, age until 2030.

Bacon, Onion, and Gruyere Hot Dip

Yes, yes, yes! This is a little pot of oniony goodness. Served with toasted bread, and paired with Tre Sorelle, you need nothing else. We used Nocino, an Italian walnut liquor and greek yogurt. If you are unable to track down some Nocino you can use a dry Sherry. You could also saute mushrooms with the onions for further flavor, but we like this as is. Add this to your repertoire of appetizers and serve with Tre Sorelle.

Directions:

Preheat oven to 400 degrees.

Cook bacon in skillet until crispy. Remove to a paper towel lined plate to cool. Crumble.

Add onions and sugar to bacon fat in the skillet and cook over medium-high heat for about 5 minutes. Reduce heat to medium and cook, stirring often, until onions turn a deep brown color. This can take up to 20 minutes.

Add in Nocino or Sherry, thyme and hot sauce. Remove from heat and stir.

Mix together yogurt and mayo in an oven safe dish, add in the crumbled bacon, cheese, onion mixture and black pepper.

Bake for 20 minutes until brown and bubbly. Enjoy with crusty toasty bread and Tre Sorelle.

INGREDIENTS:

6 slices bacon
2 onions quartered and sliced thin
1/4 tsp sugar
1tbsp Nocino, can use dry Sherry
1/4 tsp hot sauce (we used Frank's Red Hot)
1/4 tsp dried thyme
1 cup shredded Gruyere
1/2 cup plain Greek yogurt
1/2 cup mayonnaise
1/4 tsp black pepper

2018 CABERNET FRANC

HARVESTED:
Sept. 29th and Oct 19th,
2018

BRIX: 24.8 **pH:** 3.64

FERMENTED: 12 days

BOTTLED
February 19th, 2021

PRODUCTION: 69 cases

ALCOHOL: 13.7%

This wine is typically found as a blending wine. Like many we use Cabernet Franc in a couple of our blends, but we present it in its 100% form as well to you. It is the best way to know what an individual wine lends to a blend. Cabernet Franc offers a spicy, rich and juicy mouthfeel. In its youth it gives you cherry and earthy notes with hints of oak and pepper. Aged you will find woody currant and clove.

AGING:

Barrel aged in 66% new French oak. Carol opens a 10-year-old Cab Franc every New Year's with her Prime Rib. You can cellar this wine at least another 5 years beyond if you can wait. Begin drinking now with some breathing time (a few hours at least) and some rich food. The savory and herbaceous flavors match well with beef stew, meatballs in tomato sauce, venison or roasted lamb or Portobello Mushrooms would all be good. Drink now through 2028.

2018 PETITE SIRAH

HARVESTED:
October 8th, 2018

BRIX: 23.6 **pH:** 3.35

FERMENTED: 10 days

BOTTLED
February 19th, 2021

PRODUCTION: 44 cases

ALCOHOL: 13.4%

This deep inky wine comes from tiny berries with low pulp to skin ratio. We fight the tiny amount of grapes the vines provide us through the crusher and we are given a spicy smoky fruit packed wine that carries lots of tannin and nice full-bodied mouthfeel. Pair with rich, fatty foods in its youth or a nice dark chocolate and sip by itself when aged.

AGING:

Pressed into neutral oak and barrel aged for almost 28 months, this Petite Sirah is young in the bottle and packs a punch. Allow the wine to mellow for a few years. Enjoy now with hearty meals like mole or curries and later with sea bass, lamb, or short ribs. Best 2022 through 2026.
