

Fratelli Perata Winery

SPRING 2021

805-835-9117 www.fratelliperata.com wineclub@fratelliperata.com



Fratelli Perata

A SPECIAL THANK YOU

2020 and 2021, so far, have been trying, difficult, and most of all humbling. We are overwhelmed by the support we have received from our Buon Amici throughout the last couple of years. COVID certainly took its toll on the wine business here in Paso Robles, and we want to send a special thank you to all who have continued their patronage through the wine club and extra wine orders. We feel honored to be the small business you chose to support.

We are continually tracking and waiting for the go ahead from the county and state to begin events again. We miss you deeply and look forward to future pick up parties and our annual wine club dinner. We are hopeful by the Fall we will be able to hold a pick-up party. It may be different than previous years as we work to get back to normal.

Cathy and I want to extend an extra thank you for bearing with us while we step up our roles while Carol and Gino quasi retire, as well as navigate through COVID and a new style of tasting. – Joanne

THE LAST FEW MONTHS IN REVIEW

We are again doing our rain dance this year. Starting January with a measly 1.55 inches of rain, we had a small shower then a huge storm dumped 6.45 inches, leaving us with a grand total of 8.20 inches for the annual rain fall.

The only other year we saw such low rain totals was back in the drought a few years ago. We are hopeful this does not become a trend and our vines survive another year of drought. Last year we found ourselves with a lower-than-average grape yield due to low rain totals and extended days of extreme heat.

Bringing in only around 18 tons of grapes it was a far cry from our average 30 tons. We experienced so many hot days the vines were struggling to keep the fruit with much of it raisining before ripening.

Harvest was fast and furious, and 2020 kept us guessing by ripening fruit first that is usually brought in last. Yields were tiny with just one barrel of Charbono and we didn't even pick the Petite Sirah as the tiny berries all raisined.

As farmers, we are used to the ebb and flow the weather brings. We will, in line with the rest of 2020, "just roll with it and see what the rest of the year brings".

Spring 2021 Wine Club Shipment

	Retail/Club Price
2017 Bambino Grande	\$38/28.50
2017 Barbera	\$52/39
2017 Cabernet Sauvignon	\$40/30
20118 Charbono	\$38/28.50
2018 Merlot	\$40/30
2019 Zinfandel	\$38/28.50

WE WELCOME YOU BACK FOR TASTINGS

We are happy to finally be back open by appointment for outdoor seated tastings. There was a lot of back and forth, opening and closing, end of last year and beginning of this year.

Spring weather is right around the corner and we will welcome some beautiful days for being outside. In the meantime, however, we recommend checking the weather prior to your visit as we are exposed to the elements.

2017

BAMBINO GRANDE

BOTTLED

September 4th, 2020

BLEND

Sangiovese, doesn't matter

PRODUCTION: 181 cases

ALCOHOL: 14.2%

BAMBINO, Gino's maternal grandfather, had a joy for life and was fun loving. These are characteristics we imparted into our Bambino Grande. This wine is fun loving and full of joy. Like Bambino's fun-loving style don't worry what the blend is, just enjoy. In true Super Tuscan style, Sangiovese based blend that is meant for enjoyment with any meal.

AGING:

All wines are aged separately then blended and bottled. 2017 brought ample rain that replenished the soil and an extended heat wave in August and into September. While the heat wave caused a slight reduction in yield, the season produced wines that are showing nicely in their youth as well as having the capacity to age. Drink Thanksgiving 2021 to 2028.

Chicken and Pasta in Sun-Dried Tomato Sauce

Nothing is more decadant than a rich creamy pasta dish. This pasta recipe gives you creamy sauce with the tart tang on the sun-dried tomatoes with a little bit of garlic. This is a little bit of Italy on a plate. We made this recipe with sliced chicken breast, but you could subsitiute with tenderloins or thighs. Any chicken will do. Enjoy with a nice glass of Bambino Grande.

Directions:

In a large skillet, sauté garlic and sun-dried tomatoes in 2 tbsp oil from jar of sun-dried tomatoes for one minute on medium heat until the garlic is fragrant. Remove from skillet, leaving oil.

Add sliced chicken to skillet (salted and lightly dusted with paprika) and cook on high heat for 1 minute each side until cooked through.

Cook pasta according to package instructions.

Slice sun-dried tomatoes into small pieces and add back, along with the garlic, to the skillet with chicken. Add milk and mozzarella cheese to the skillet, and bring to a light boil. Reduce to a simmer and cook, stirring constantly until the mixture turns into a nice creamy sauce.

Add cook and drained pasta and stir to combine. Add in the basil, stir to combine. Allow to simmer for a few minutes for flavors to combine then serve warm with Bambino Grande.

INGREDIENTS:

- 5 cloves garlic, minced
- 4 oz sun-dried tomatoes
- 1 lb chicken breast, sliced
- 1/4 tsp salt
- 1/4 tsp paprika
- 1 cup whole milk
- 1 cup shredded mozzarella (do not use fresh, use pre-shredded)
- 8 oz penne pasta
- 1 tbsp fresh basil
- Salt, to taste

2017

BARBERA

HARVESTED:

Sept. 23rd through Oct 6th

Brix: 25 **pH:** 3.53

BOTTLED

September 11th, 2020

PRODUCTION: 206 cases

ALCOHOL: 14.5%

Barbera is most prominently found in Italy's Piedmont region. It has been in our vineyard since 2002. The varietal is typically known for its deep color, full body, low tannins, and big acid. This vintage is no different. Nice tannins and acid will pair nicely with a big flavorful meal like Char Siu.

AGING:

Aged for 24 months in neutral oak barrels. Barbera is typically not a long-haul wine, but with the robust tannins in our dry farmed Barbera, it could do to lay down for 5 to 8 years before drinking. If you can't wait that long allow the wine to breathe a few hours before drinking. Best between 2026-2029.

Char Siu

As with many of our recent pairings, we came across this one by pure happenstance. There was a lonely pork loin in the freezer with no intended recipe. After a little searching, this recipe was chosen. Then, of course, when we make a new recipe, we must try it with wine. And low and behold Barbera was a standout winner. After a little research as to why such pairing would exist, we found that it is the five spice that plays so nicely with the tart fruitiness of the Barbera.

Directions:

Prepare the pork shoulder by trimming any thick layers of fat off the surface. Then cut into long thin pieces, about 1 to 1 1/2 inches thick. We got two pieces from our pork loin.

Mix the marinade ingredients in a bowl. Place pork pieces into a Ziplock and pour marinade on top. Mix around a bit to fully coat the pork. Marinate in refrigerator for 24 to 48 hours (3 hours absolutely bare minimum). The longer it marinates the better the flavor will be.

Once done marinating preheat oven to 320 degrees F. Line a tray with foil and place a rack on top. Place pork on rack and roast for 30 minutes.

Meanwhile pour marinade into a saucepan. Add in 2 tbsp of honey and simmer over medium high heat. Cook until syrupy (about 2 minutes) then remove from heat.

When the initial 30 minutes are complete remove pork from oven and dab marinade all over, turn and repeat. Return pork to oven for 15 minutes. Repeat basting process and bake for 15 more minutes. Baste one more time and cook 10 minutes more until caramelized.

Rest 10 minutes before slicing. Serve with your favorite greens and Barbera.

INGREDIENTS:

2 1/2 to 3 lbs pork loin
2 tbsp honey

FOR MARINADE:

1 1/2 tsp brown sugar
1/4 cup honey
1/4 cup hoisin sauce
3 tbsp soy sauce
1 tsp five spice powder
1 tbsp vegetable oil
2 tsp red food coloring
(optional)

2017
CABERNET
SAUVIGNON

HARVESTED:

Sept. 26 through Oct. 11th

BOTTLED

February 19th, 2021

BRIX: 24.75 **pH:** 3.51

FERMENTED: 14 days

PRODUCTION: 70 cases

ALCOHOL: 14.6%

In 2017 the vines were happy and the grapes plentiful. There was enough rain to quench the vine's thirst after the long drought and hot summer. There was a cooling spell that allowed the grapes to balance tannin and acidity. Presenting a fabulously balanced wine. There was only enough for barely one per wine club member, so cherish this one. Drink with Dark Chocolate Hummus and cherry wontons.

AGING:

41 months in older French Oak barrels. This was just bottled, but drinking amazingly well now. We wouldn't wait too long on this one to enjoy. Fruity and full bodied, this Cabernet Sauvignon could age, but wouldn't have to for long. Save it for a special occasion even if it is just a Tuesday. Drink now until 2027.

Dark Chocolate Hummus and Cherry filled Wontons

Strange, we know, but this recipe really proves Cabernet loves chocolate, but add in the cherries and we have a whole new level of tasty. The hummus adds a nice nutty earthy component while the chocolate is decadent. You can buy Dark Chocolate hummus from any Trader Joes or Costco then add in your cherries and fry it up – delicious! Serve as a dessert or snack with a bottle of 2017 Cabernet Sauvignon.

Directions:

Give dried cherries a rough chop.

Drain the chickpeas into a bowl reserving some of the liquid.

Next add the chickpeas, tahini, maple or agave syrup, cocoa powder, vanilla, kosher salt, and 2 Tbsp water or the water from the chickpea can (aquafaba). Puree for 30 seconds, then scrape down the bowl. Add more syrup to the consistency you are happy with.

With the wonton wrapper take about a 1 1/2 tsp of the hummus and place in the center of the wonton and fold corner to corner making a triangle shape. Making sure all sides are sealed with water.

Heat up a pan with 3/4 cup of frying oil and gently place the wontons in frying 1-2 minutes a side. Remove once golden brown. Enjoy with Cab!

Ingredients:

1/2 Cup dried cherries
1 15 oz can of chickpeas
1/2 Cup tahini
1/4 Cup maple or agave Syrup
1/2 Cup cocoa powder
1 tsp. vanilla extract
1/4 tsp kosher salt
Reserved chick pea liquid
1 package wonton wrapper
Oil for frying

2018

CHARBONO

HAVESTED:

Oct 30th and Nov 7th

BRIX: 21.75

pH: 3.60

FERMENTED: 9 and 8 days

BOTTLED

December 17th, 2020

PRODUCTION: 164 cases

ALCOHOL: 13.2%

Originally from the alpine vineyards of the Savoie in eastern France, it is now mostly grown in Napa Valley. In 2019 there were only 77 acres planted in the whole of CA. 9 of which is planted in SLO County and 1.8 of which is planted on our hillside here in Paso Robles. Plummy tarty fig notes are present. Don't let the dark color fool you, this is light bodied enough to pair with any food. In fact, egg foo young is our recommended pairing for this 2018 vintage.

AGING:

Barrel aged for 25 months in a mix of new and old French oak. Allowing for those smoky and vanilla flavors. This is a lower tannin wine, which makes for a younger drinking wine. However, textbooks say to age for 10 years. Good for drinking now with rich foods, but best to wait another year. Drink Spring 2022 to 2028.

EGG FOO YOUNG

We have always loved to try new recipes. This recipe is a mash up between a recipe from the website *The Woks of Life* and an egg foo young recipe Carol has had forever, from back when we used to hand write recipes on recipe cards and store them in little boxes. We liked bits of both recipes, so we took from each and made a new recipe. We add this recipe to the repertoire of dishes that pair with Charbono. Enjoy!

Directions:

Start with the gravy. In medium saucepan, heat 1 Tbsp oil over medium heat. Add 1 tbsp of flour to make a roux and cook 15-20 seconds. Stir in turmeric, paprika, garlic and onion powder. Let fry for 15 seconds and whisk in the chicken stock.

Bring mixture to simmer, and add in soy sauce, oyster sauce, sesame oil and pepper to taste. Simmer to allow to thicken. Mix cornstarch with 1/4 cup of chicken stock and add into gravy. Add salt or more soy sauce to taste. Cover and set aside.

Set an 8 in skillet over high heat for 30 seconds. Pour in 1 tbsp oil and coat pan. Heat another 30 seconds then add in pork. Stir fry 1 min until cooked through. Transfer to plate.

Beat eggs in a bowl with a fork until well combined. Add pork, sprouts, onion, and mushrooms. Heat pan over high heat add 1 tbsp oil and coat pan. Reduce to low heat and pour in 1/4 cup egg mixture. Let cook 1 minute or until lightly browned. Turn pancake over and cook 1 minute. Transfer to heatproof platter and cover. Continue with remaining mixture. Serve with sauce poured over each pancake and garnish with green onion.

INGREDIENTS:

FOR THE PANCAKES:

1 cup bean sprouts
6 fresh mushrooms,
cut into 1/4 inch dice
1 medium onion
10 oz roast pork, diced
1/4 cup vegetable oil
6 eggs

FOR THE SAUCE:

1 tbsp vegetable oil
1 tbsp flour
1/2 tsp turmeric
1/2 tsp paprika
1/8 tsp garlic powder
1/8 tsp onion powder
3 1/4 cups low sodium
chicken stock
2 tsp soy sauce
1 tbsp oyster sauce
1/2 tsp sesame oil
1/4 tsp white pepper
1/4 tsp cornstarch

2018 MERLOT

HARVESTED:
Sept 19th and 22nd, 2018

BRIX: 25.7 **pH:** 3.61

FERMENTED: 14 days

BOTTLED:
December 17th, 2020

PRODUCTION: 89 cases

ALCOHOL: 13.8%

Our Merlots tend to be heavier and more complex than most. The 2018 grapes took longer to ripen allowing the grapes to slowly develop flavors and colors. Being dry farmed, the 20 plus days over 100 degrees followed by perfect weather, stressed the vines then allowed the flavors to catch up with the sugar levels. This vintage is deep in color with balanced acidity and tannin giving you the full-bodied mouth feel. Pair with our adapted version of our beef stroganoff originally from *Please to the Table*.

AGING:

Barrel aged for 26 months in American Oak barrels. 2018 offered well balanced wines which are approachable younger. Begin drinking if you cannot wait, but best to wait at least until 2022. This Merlot, similar to our others, is expected to age well through 2030.

Authentic Beef Stroganoff

A revisit from a recipe we originally paired with a Cab, but after revising our recipe and trying with Merlot, we were sold. This is a Merlot pairing if I've ever known one! Using heavy cream and beef stock and dill, even with hamburger helps the recipe stray away from the simple mushroom soup and ground beef recipe.

Directions:

Quickly brown the meat in a large, heavy skillet over high heat. Quickly sear while stirring continuously for around 3 minutes. Drain off any liquid. Remove the meat from skillet and set aside in a bowl.

Melt the butter in the skillet over medium heat. Add the onion and sauté until softened. Increase the heat and add in the mushrooms and sauté, stirring, for around 20 minutes. Turn the heat down to medium-low, sprinkle with flour. Stir and cook another minute.

Stir in the stock, heavy cream, sour cream, and mustard. Simmer over low heat until thick, about 5 minutes. Do not overheat to a boil and curdles the cream.

Add the meat to the skillet, stir to coat with the sauce, heat for about 1 minute. Stir in dill, parsley and salt and pepper, to taste. Serve immediately with egg noodles or rice.

INGREDIENTS:

10 oz hamburger
3 Tbsp butter, unsalted
3/4 onion, finely chopped
24 oz mushrooms, caps only,
halved (use your favorite)
1/2 cup beef stock
1/4 cup heavy cream
1/2 cup sour cream
2 tsp Dijon mustard
1 tsp anchovy paste
1 tbs dried dill
1 tsp dried parsley
Salt and pepper, to taste

2019

ZINFANDEL

HARVESTED:

September 24th, 2019

BRIX: 25 **pH:** 3.38

FERMENTED: 12 days

BOTTLED

February 19th, 2021

PRODUCTION: 181 cases

ALCOHOL: 14.2%

Picked from our head pruned vines, this vintage brings deep fruity nuances of raspberries and notes of pepper and cinnamon. A light tannic structure allows for a few years of aging and pairing with ability to pair with flavorful dishes. Pair this vintage with Better Homes and Garden's 1996 edition Pork with Sweet Potatoes and Apples.

AGING:

Barrel aged for 16 months in neutral oak. Not long in the at time of release, so give it a little time before drinking. Begin drinking for Easter (April 2021) through 2026.

Pork with Sweet Potatoes and Apples

Found in a 1996 edition of Better Homes and Gardens and paired with our Zinfandel this recipe is a fun throwback to classic cooking. Sweetness from the sweet potatoes and apples, tartness from the lemon juice, and spiciness from the Lemon Pepper and nutmeg lend a nice pairing. The fruit and spice from the wines are showcased nicely. Great with Zinfandel!

Directions:

Sprinkle pork roast with lemon pepper seasoning. Sprinkle tops and sides of roast with 1 Tbsp flour. Dust a large oven roasting bag with additional flour, as directed on package. Put roast in bag tie it closed. Cut 6 1/2 inch slits in top of bag. Set on Baking dish and roast at 375 degrees for 1 hour.

Meanwhile, combine honey, lemon juice, and brown sugar. Open bag and slide roast out pouring any juices into a roasting pan. Place sweet potatoes around roast. Spoon honey mixture over roast and potatoes and sprinkle with nutmeg. Cover and return to oven. Roast 1 to 1 and 1/4 hours or until meat and potatoes are tender.

Arrange apple quarters cut side up atop potatoes. Brush with honey mixture in pan. Cut a slit from the edge to center of each orange slice and twist. Arrange around the roast. Put back in oven. Roast uncovered for 15 to 20 minutes (until apples are tender). Transfer to serving platter. Enjoy!

INGREDIENTS:

- 1 – 3 to 4 pound boneless Pork sirloin roast
- 1 Tbsp Lemon Pepper Seasoning
- 1 Tbsp all-purose flour
- 1/3 cup honey
- 1/4 cup lemon juice
- 1 Tbsp brown sugar
- 6 small sweet potatoes, peeled and sliced in 1/4 in pieces
- 1/2 Tsp ground nutmeg
- 3 sweet baking apples, cored and sliced in 1/4 in pieces
- 2 small oranges, thinly sliced