



Fratelli Perata Winery

Fratelli Perata Buon' Amici 2022 Fall Wine Club Shipment

Variety	Retail Price	Club Price (reorder)
2019 Charbono	\$40	\$30
2018 Cabernet Sauvignon Riserva	\$56	\$42
2019 Mafalda	\$40	\$30
2019 Petit Verdot	\$40	\$30
2018 Sangiovese	\$56	\$42
2018 Tre Sorelle	\$48	\$36

Pass the Pasta Please!

Food and wine, wine and food. To know us and our wines is to know food. In the purest of Italian tradition: wine is to be consumed with food, as part of the meal, as meaningful as the meatball, as fundamental as the fagioli. The meal is not complete without the glass of accompanying wine. So, it is important to have a wine that can stand up to the meal. With that in mind, we style our wines to have heavier tannins and acid to compliment even the fattest of steaks or richest of tomato sauces. However, when given the opportunity to age, the wines can also pair with a softer dish like shrimp with lemon and garlic or a sun-dried tomato tea sandwich. We offer you recipes to try with our wines to show you how the wine can change the food and how the food can change the wine. We recommend giving the wine some breathing time then have a sip to see how it is alone. Then try it with the meal to see how it changes with food.

What's Pasta Got to do with it?

We know food changes wine and wine changes food, but why? You must get molecular to answer that question. The molecule in question, that is naturally occurring in wine that makes pairing that glass of red with some food so good, is tannin (polyphenolic biomolecule). Tannins are molecules that are extracted from grape skins, seeds, and stems as well as oak barrels that wines are aged in. This gives you the mouth coating and drying effect you find in a wine. Tannins bind with proteins and other organic compounds like amino acids and alkaloids. In the world of wine, the fats in your food can have the largest interaction and affect how your brain perceives the tannins. Tannins in the wines bind with lipids in the food you eat. This creates a barrier, and the tannins are unable to bind to your taste buds. This effect mellows and smooths the tannins, allowing you to drink a big Cab young. So, find a piece of cheese or big steak and tame the beastly tannins. Next our mouths interact with the acid in wines. There are numerous forms of acid found in a wine and are detectable by the prickling sensation on the sides of the tongue and a mouth-watering aftertaste. Too much acid will cause the wine to reflect as excessively sharp. How do we combat that, you ask? Find yourself something slightly fatty or oily as well as salty to mellow the puckering feel. Can we say Parmesan or lasagna?



Fratelli Perata Winery
2019 Charbono

HARVESTED:
Oct 28th, 2019

Brix: 22.2 pH: 3.35

BOTTLED
August 12th, 2022

PRODUCTION: 95 cases

ALCOHOL: 12.8%

Charbono was first introduced to California by Inglenook in 1941. Still produced by Inglenook in the 1970s, it became Carol's first favorite. This is the primary reason we produce it. There are only about 75 acres of this varietal planted in all of California. We are proud to have our couple acres of it here in Paso Robles. This vintage profiles with a rich fruity note of plum, fig and spice with a dose of French oak coming through.

AGING:

Textbooks will tell you to age this wine for at least 10 years. Joanne will tell you it drinks great young! Give it a few months to mellow from bottling and begin drinking in the Spring of 2023. If you would like to lay it down, age until 2026.



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Marinated Cannellini Beans

This follows the Italian mantra to be delicious and simple. This an easy dish to have as a side or appetizer and can be prepared up to 3 days ahead. The longer the beans marinate the better it is. There are many variations of this dish, but this adaptation pairs best with our Charbono. You can add garlic and red pepper flakes if you prefer some heat.

INGREDIENTS:

1 shallot, finely chopped
3 tbsp white wine vinegar
½ cup finely chopped parsley,
1/3 cup olive oil
2 (15 oz.) cans cannellini beans or you can use cooked dried beans, if you prefer
Salt, to taste

Directions:

Combine shallot and vinegar in a small bowl and let sit for 5 minutes.

Meanwhile, mix herbs and oil in a large bowl to coat herbs. Add beans and toss to combine. Season with salt, to taste.

Add shallot mixture to bean mixture. Stir to combine. Cover and refrigerate for at least 2 hours, but best overnight. Stir occasionally to coat beans.

Serve chilled with Charbono and enjoy.



Fratelli Perata Winery

2018 Cabernet Sauvignon Riserva

HARVESTED:

Oct 16th through 27th, 2018

Brix: 24.5 pH: 3.48

BOTTLED

June 23rd, 2022

PRODUCTION: 94 cases

ALCOHOL: 13.5%

The Cabernet vines in our vineyard are old, dating back to the early 1980's. The thick knotty vines are feeling their age and are weather and drought worn. The combination produces tiny berries with thick skins which offers a very bold and assertive wine showing heavy fruit notes and high chalky tannin in its youth.

AGING:

Barrel aged for three and a half years this Cab is up front with big tannin and acid and finishes with dark fruit. Let this beast rest. Give it age to achieve that smooth tannin/acid/fruit balance. Will drink best 2025 through 2028 or longer with perfect aging conditions. If drinking sooner, only do so with a day of breathing and some food.



Fratelli Perata Winery

Instant Pot Sausage and Chicken Stew

For a night that company surprises you and you have to throw together a quick dinner. We give you a super easy Instant Pot recipe that we made from frozen chicken and sausage. You can adjust the amount of chicken and sausage for the number of people you are serving with no need to adjust other ingredients or cooking time. We figured one thigh and a half a sausage per serving. Enjoy with polenta or crusty bread and with Cabernet Sauvignon Riserva.

INGREDIENTS:

Makes about 5 servings

2 cups chicken broth
1-pound frozen chicken thighs (bone-in and skin on)
8 oz frozen Italian sausage
2 onions, chopped
6 cloves garlic, minced
3 bay leaves
2 tsp dried thyme
2-(15 oz.) cans of cannellini beans (undrained)
1 tbsp tomato paste

Directions:

Pour chicken broth on bottom of Instant Pot. Place frozen chicken thighs on the bottom of the pot and place the sausage on top of chicken.

Cover chicken and sausage with the onions, garlic, bay leaves, and thyme.

Add cannellini beans and liquid from cans in and top with tomato paste.

Close lid and set to pressure cook, high pressure for 20 minutes.

Once done, use instant release and serve immediately.



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2019 Mafalda

BOTTLED:
August 12th, 2022

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

PRODUCTION: 119 cases

ALCOHOL: 13.6%

This blend honors Gino's Mama, Mafalda, who enjoyed smooth, earthy wines but did not like to wait for them to age. So, we took our earthy Cab Franc she loved and added some velvety Merlot. This wine makes a good match to any earthy or mushroom dish. This vintage is spicy and fruity and finds its match with Seafood Risotto.

AGING:

As with most wines from 2019 this one is rather easy drinking and approachable now. Give it a few weeks to settle and start drinking. With this Cab Franc's base, we expect it to age well to at least 2029 if you feel the need to lay it down.



Fratelli Perata Winery

Saffron Seafood Risotto

We never make a dish like this and not try it with wine for a potential pairing. We were pleasantly surprised by this pairing with the saffron being the hero. The heaviness of the Arborio rice makes a heavy and creamy dish that stands up to the Mafalda and makes a happy union. Enjoy as a main course with the Mafalda.

INGREDIENTS:

4 cups fish or seafood stock (warm)*	3/4 cup dry white wine
1/4 tsp crushed saffron threads	12 oz. cleaned extra-large shrimp, halved lengthwise
2 tbsp Extra Virgin Olive Oil	12 oz. sea scallops, halved lengthwise
1 onion finely chopped	2 tbsp unsalted butter
Salt, to taste	3 tbsp minced chives for garnish
1 1/2 cups Arborio rice	

*The exact amount of liquid required for the rice to fully cook can vary.

*Be sure to have the broth warmed while you prepare the rice

Directions:

In a small sauce pan over medium heat, bring the stock to a simmer. Adjust heat to low and keep warm. In a small bowl, mix together about 1/2 cup of the warm stock and the saffron, stirring until the liquid is tinted, and set aside.

In a large saucepan over medium heat, warm the olive oil. Add the onion and 1/2 tsp salt, and cook, stirring frequently, until softened, about 4 minutes. Add the rice and cook, stirring constantly, until the edges of the grains begin to turn translucent, about 2-3 minutes. Add the wine, adjust the heat to med-low, cook until the wine is absorbed, stirring constantly, about 2 minutes. Add 1 cup of the warm stock and cook, stirring frequently, until it is absorbed into the rice, about 5 minutes. Repeat the process twice more, adding 1 cup stock each time.

Sprinkle the seafood lightly with salt and add to the rice, continue to cook 2-3 more minutes. Add the saffron stock mixture, stir until absorbed. Add the butter and adjust salt to your liking. Rice should be al dente (slight bite), seafood should be opaque and cooked through. Add additional stock if necessary to achieve proper consistency. Serve hot and garnish each portion with chives.



Fratelli Perata Winery

2019 Petit Verdot

HARVESTED:

Oct. 16th, 2019

Brix: 26.1 pH: 3.53

BOTTLED

August 12th, 2022

PRODUCTION: 70 cases

ALCOHOL: 14.3%

A highly underrated varietal, Petit Verdot is typically reserved for blending as it offers deep color, tannin, and deep dried fruit flavors. We use Petit Verdot as a blending wine as well, but honor it as 100%. This 2019 Petit Verdot offers a young animated flavor profile. First taste will give you big ripe fruit followed by tart plum finishing with strong tannin.

AGING:

This wine needs some time to come together. Young in the bottle and young in general, by our standards, for a Petit Verdot. Give it at least a year to settle down, but can age for much longer. Drink now only if you allow to decant for a few hours, or drink fall 2023 until 2030.



Fratelli Perata Winery

Bleu-berry Cheese Spread

This recipe is our adaptation of a recipe submitted to *Better Homes & Gardens* in 2008. This recipe is perfect with our Petit Verdot. We did some testing with the garlic and recommend where ever possible to use a fresh clove of garlic. Powdered garlic or jarred garlic changed the tone of the whole spread. Fresh garlic gives it a fresh, bright bite. Walnuts are optional, but add a nice earthy and savory feel. Enjoy with Petit Verdot.

INGREDIENTS:

1/2 cup dried blueberries
1 cup boiling water
1 8 oz. package cream cheese, softened
6 oz. bleu cheese or gorgonzola crumbles
2 green onions, chopped
1 clove of garlic, minced
1/2 cup walnuts, coarsely chopped
Assorted crackers or bread

Directions:

Place dried berries in a small bowl and pour boiling water over. Let stand 1 minute. Drain well and set aside.

In a large mixing bowl of an electric mixer, or using a hand mixer, beat softened cream cheese until smooth. Add in the bleu cheese and beat until nearly smooth.

Stir in green onions and garlic until well combined. Gently fold in the blueberries. Transfer to a serving bowl. Cover and chill up to 4 hours before serving. To serve, sprinkle with walnuts and serve with crackers or sliced bread.



Fratelli Perata Winery

2018 Sangiovese

HARVESTED:

Sept. 29th through 30th, 2018

BRIX: 24.5 **pH:** 3.38

BOTTLED

July 15^h, 2022

PRODUCTION: 206 cases

ALCOHOL: 14.1%

Our Sangiovese grapes are from the most respected Brunello di Montalcino clone, which is one of Italy's most prestigious and rare wines. While usually barrel aged in neutral oak, this vintage Gino decided to try 20% new French oak as done by the Italians. This vintage leans more towards cherry flavors with a hint of tobacco with tart acidity. It also shows hints of vanilla from the oak.

AGING:

This 2018 vintage boasts a bit more tannin than typical and would benefit from some cellaring. If you can't wait decant and allow to breath for a few hours. Drink starting Summer 2023 as long as you decant or allow to rest until 2030.



Fratelli Perata Winery

Lemon-y Lamb

This recipe was introduced to us by a close friend, and we will now never BBQ lamb any other way. Best done on the BBQ to add a hint of smoke, but if you have a grill top for your stove, that works too. This is super simple and absolutely delicious. A match made in pairing heaven, enjoy with Sangiovese.

INGREDIENTS:

1 or 2 racks of lamb
3 to 4 lemons, halved
Tri Tip BBQ seasoning, like
Susie Q (garlic, salt, pepper, parsley blend)

Directions:

Set gas BBQ to high or prepare wood or charcoal grill. If using wood or charcoal burn down to white and move to one side.

Pat dry racks of lamb with a paper towel and then season generously on both sides with Tri Tip seasoning.

Sear racks of lamb over high heat, or directly over coals, meaty side down, until they are nicely browned, about 5 minutes. Now it is slow cooking time. Turn down heat or move lamb racks to cooler side of the grill. Turn over racks and squeeze 1/2 lemon over and discard. Add the rest of the halved lemons onto grill, cut side down.

Cook for an additional 20 to 30 minutes depending upon your grill temperature, turning over every 2 to 3 minutes and basting the lamb with another lemon half using tongs or heat proof gloves.

Continue this way until lamb reaches an internal temperature of 130 degrees, for medium-rare. Transfer to carving board and allow to rest 10 minutes, tented with foil.

Carve into chops and serve with your favorite sides and Sangiovese.



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2018 Tre Sorelle

BOTTLED:
June 3rd, 2022

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

PRODUCTION: 209 cases

ALCOHOL: 13.6%

Named in honor of the three sisters, the Tre Sorelle, represents three grape varieties working together to produce an exceptional wine. A bold and rich Cab, a smooth and pleasant Merlot, blended with the flair and spice of Cab. Franc. This 2018 vintage is no different with spicy fruit notes and a nice acid and tannin balance. Enjoy with a slice of Chocolate Cake.

AGING:

Each varietal was aged individually in oak barrels for almost 4 years then blended together to harmonize for 8 weeks in a tank before being bottled. Give a few months to mellow or allow to decant for a few hours. Drink now with food or age until 2028.



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Flourless Chocolate Cake

Wine and chocolate, chocolate and wine. This recipe is pure chocolate gold with no flour involved. This recipe comes from a visitor in the tasting room and we are so thankful, because it is simply delicious.

INGREDIENTS:

1./2 cup, Extra Virgin Olive Oil, plus extra
12 oz. bittersweet chips or chunks of chocolate
1 cup sugar
3/4 tsp. fine grain sea salt
5 large eggs, room temp, separated
*Powdered sugar

Directions: Preheat oven to 350 degrees. with a rack in the center. Prepare a deep 8 inch cake pan, rub well with Extra Virgin Olive Oil. Press a large piece of parchment into the bottom and work it up the sides.

Place 8 oz. of chocolate chips or chunks into a heat proof pan and place on top of a simmering pot of water or use double boiler. Stir the chocolate regularly, and once it is nearly melted remove from heat.

Whisk in the Olive Oil, half the sugar, and the salt. Once mixture is not too hot (cool enough not to scramble the yolks), whisk in the egg yolks.

Mixture may be a little gritty, that's ok! Stir in remaining chocolate and set aside.

Whisk your egg whites with an electric mixer until they are white and have a good amount of volume and structure. Gradually whisk in remaining sugar, continue whisking until egg whites are glossy and firm.

Fold 1/3 of the egg white mixture into the chocolate, mixing until nearly uniform in color with a few streaks. Gently fold in remaining egg white mixture taking care to retain as much volume as possible

Transfer the batter into the lined pan. Bake about 40 minutes. Let cool before removing from pan (about 15 minutes). Dust with powdered sugar and enjoy with Tre Sorelle.