



## *Fratelli Perata Winery*

### **Fratelli Perata Buon' Amici 2023 Fall Wine Club Shipment**

Variety	Retail Price	Club Price (reorder)
2021 Charbono	\$40	\$30
2019 Cabernet Sauvignon Riserva	\$56	\$42
2021 Cabernet Franc	\$42	\$31.50
2019 Sangiovese	\$56	\$42
2019 Tre Sorelle	\$48	\$36
2020 Petit Verdot or Stai Zitto	\$40	\$30

### **But Does Vintage Really Matter?**

By definition a vintage /'vin(t)ij/ is the year or place in which wine, especially wine of high quality, was produced, the harvesting of grapes for winemaking. The truth is vintage dated varietals made in either Europe or the US may legally contain up to 15% of wine from other years. When there is a specific AVA denoted on the label up to 5% may be of different vintage. Meaning the wine you are drinking may not be wholly the vintage you think it is. Different vintages can be used to coax out preferred attributes to make a wine meet a standard. This technique may also be used to meet the demand if a winery needs to extend inventory. Here at Fratelli Perata, the vintage you see is, in fact, the wine produced from the grapes of that year. Presented in all its glory; the good, the tannic, and the fruity. We believe wine is agricultural and not an industrial product to perfect and crank out. A bottle of wine is like a time capsule exhibiting what the vine experienced that year. Each year is different and celebrated for its uniqueness.

### **What Makes a Vintage Better than Another?**

When we think of a good vintage look back at the growing season of the grapes. The simple answer is that the weather was well balanced throughout the year. The long answer is more involved. It encompasses all the things we think (or worry) about as the vines begin to come out of dormancy and begin to stretch their vines before pushing little clusters of flowers that will eventually become grapes. Were the vines happy from the year before? Did winter run too long or is spring too mild? How was bloom and fruit set? Was there frost too late or wind or rain? Are the vines too stressed? Was there enough rainfall this winter? Regardless of our woes and worries fruit sets and tiny berries appear. Leaves are pulled and the clusters are thinned, when necessary, and we wait for summer months to ripen the fruit. For us the meaning of a good vintage is when the acid and tannins are well balanced to ripe fruit flavors with nuances of the soil. This also means that the wine must be representative of the characteristics of the varietal. This happens when the vines receive ideal amounts of rain and sun. Not too much or too little rain and it's not too hot or too cold. Ideally, we hope for rainy winters of at least 20 inches of rain and sunny summer days that heat up the vines to expel acid and then cool down to give the grapes the best chance of reaching full maturity.



*Fratelli Perata Winery*  
**2021 Charbono**

**HARVESTED:**  
Oct 11<sup>th</sup>, 2021

**Brix:** 22.1 **pH:** 3.51

**BOTTLED:**  
August 18<sup>th</sup>, 2023

**PRODUCTION:** 71 cases

**ALCOHOL:** 12.3%

Charbono is one of those varietals, despite its long history, is relatively unnoticed. Records indicate that the Etruscans worked with it some 3000 years ago in the area of Padana in Italy. It is now widely produced in Argentina, but there are only about 75 acres planted in all of California, most of it residing in Calistoga area. We are proud to represent it with our two acres here in Paso Robles.

**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 2024. If you would like to lay it down, age until 2031.



## *Fratelli Perata Winery*

### Pollotte

This recipe epitomises Abruzzese cuisine, a simple recipe with few ingredients and big flavor. Traditionally these were considered the meatball of the poor and would use up old bread and cheese as a way to leave nothing to waste. You won't miss the meat or the time making traditional meatballs. This recipe yields about 20 ping pong sized Pollotte.

#### **INGREDIENTS:**

200 g Italian Breadcrumbs

(or you can make your own with old dried bread and some Italian herbs)

4 eggs

2 cups finely grated pecorino cheese

1 tbsp dried parsley

4 tbsp Olive oil for frying

For the sauce:

You can make your favorite marinara or use jarred sauce.

You are looking for something light and tomato-y. Or you can make the below:

1 tbsp olive oil

1 garlic glove, minced

1 basil stem and leaves, chopped

1 4 oz tomato passata

Water

#### **Directions:**

Add cheese, breadcrumbs, and parsley in a medium sized bowl. Lightly whisk eggs and add into cheese and breadcrumbs. Using your hands bring the mixture together to form a soft dough making sure everything is incorporated.

Take small portions of dough and roll into ping pong sized balls and place on a plate. Refrigerate for 30 minutes to allow them to firm up.

When ready, heat oil in a deep-frying pan over medium high. When oil is hot add pallotte balls. Work in batches to not overcrowd the pan. Fry for about 4 minutes, turning to brown as much surface as possible. Timing will all depend on how hot the oil is. Don't allow to burn. Remove pallotte and drain on paper towel lined plate.

For the Sauce: heat oil until just hot add in garlic and fry for 30 seconds. Add the tomato passata, basil and about 1 cup of water and bring to a simmer. Gently bubble for 8 minutes.

Sauce can be used for dipping or plating with pallotte. If plating, make a pool of sauce and place pallotte on top. Cover with a little more sauce and a sprinkle of cheese and serve with Charbono.



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## **2019 Cabernet Sauvignon Riserva**

**HARVESTED:**

Oct 4<sup>th</sup> through 25<sup>th</sup>, 2019

**Brix:** 24.2 **pH:** 3.55

**BOTTLED:**

April 28th, 2023

**PRODUCTION:** 116 cases

**ALCOHOL:** 13.9%

The Cabernet Sauvignon was believed to be first created in France in the 17<sup>th</sup> century with a chance crossing between Cabernet Franc and Sauvignon Blanc. The varietal became wildly popular in the 18<sup>th</sup> Century and was widely planted in Bordeaux. It became popular here in Paso in the late 1960's and early 1970's. Our vineyard emerged with Cab Sauv in 1980 and has been lovingly grown here ever since.

**AGING:**

Barrel aged for three and a half years this Cab is up front with big tannin and acid and finishes with dark fruit. Give it age to achieve that smooth tannin/acid/fruit balance. Will drink best 2025 through 2029 or longer with perfect aging conditions. Drink sooner, only with a day of breathing and some food like Chicken with Cherry Sauce.



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## **Chicken with Cherry Sauce**

The star of this dish is the cherry sauce. It takes a very simple baked chicken dish and elevates it to a worthy pairing of the Cabernet Sauvignon Riserva. The combination of herbs and spices and sweetness of the cherries pull the fruit of the Cab out and mellow the tannin making the Cabernet Sauvignon Riserva approachable in its youth. Enjoy!

### **INGREDIENTS:**

5 legs of chicken

To taste:

Salt, pepper, garlic powder, onion powder and rosemary

Olive oil

For the Sauce:

2 cups pitted cherries

1 tbsp olive oil

1 clove garlic, minced

1/4 onion, diced about 1/2 cup

Dash of sugar, more or less, depending on the sweetness of your cherries

3 tbsp Balsamic Vinegar

2 tsp dried parsley

### **Directions:**

Preheat oven to 400 degrees F.

Rub chicken legs with olive oil. Season chicken legs, to taste, with salt pepper, garlic powder, onion powder and dried rosemary.

Place chicken legs in casserole dish and cook in oven for about 40 minutes, or until chicken reaches internal temperature of 165 degrees.

While chicken is cooking in a small pot heat olive oil on medium high temperature for a couple minutes. Add in onion and cook for a couple minutes to soften then add in garlic and cook another couple minutes.

Add in cherries and Balsamic Vinegar and depending on the sweetness of your cherries add sugar and parsley. Allow to cook down, smashing cherries, think chutney consistency, about 20 minutes.

Plate chicken and serve with cherry sauce and Cabernet Sauvignon Riserva.



*Fratelli Perata Winery*  
**2021 Cabernet Franc**

**HARVESTED:**

Oct 1<sup>st</sup> through  
Oct 8<sup>th</sup>, 2021

**Brix:** 24.7 **pH:** 3.62

**BOTTLED:**

August 18<sup>th</sup>, 2023

**PRODUCTION:** 112 cases

**ALCOHOL:** 13.8%

We can't say enough about Cabernet Franc. Seen mostly as a blending wine we are happy to see it is becoming a popular varietal. Records of Cab. Franc date back to the end of the 17<sup>th</sup> century in southwest France and was brought to Italy where it is frequently blended with Sangiovese. Cab Franc entered our vineyard in the 90's and has been lovingly produced ever since.

**AGING:**

Most Cab Francs are recommended to enjoy within 5 years. Due to the dry-farmed nature of ours, Carol enjoys a 10-year-old Cab Fran every New Year's. This vintage is approachable in its youth but could lay in rest from 2025 to 2031 for optimal enjoyment. With its peppery blackcurrant **flavors**, we found a surprisingly marvelous pairing with Creamy Cucumber Salad.



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## **Creamy Cucumber Salad**

What the what?!?!? Yes, you read that correct Cucumber Salad. Definitely not our first guess as far as a Cabernet Franc pairing, but this works and is so good! This would not have happened if not for trying a different recipe and having a little Cabernet Franc left over in the glass during lunch. So, here's to a not so typical red wine pairing, both healthy and delicious. You're welcome!

### **INGREDIENTS:**

Depending on your desired serving, you can increase the amounts. This is for two servings.

- 1 hothouse cucumber, thinly sliced
- 1/2 red onion, thinly sliced in half rounds
- 1 cup plain Greek Yogurt
- 1 tbsp white wine vinegar
- 1/2 tbsp dried dill
- 1/2 tsp freshly ground black pepper

### **Directions:**

Place all ingredients in bowl and mix well.

Refrigerate for a few hours or overnight to allow flavors to blend. Stir well and enjoy with Cabernet Franc.

\*Note: you can weep the cucumber, if desired, to avoid the dish becoming liquidy, but we found that if you use a good quality Greek Yogurt and give it a good stir before serving it is a nice consistency.



*Fratelli Perata Winery*  
**2019 Sangiovese**

**HARVESTED:**  
Oct 9<sup>th</sup> through  
16<sup>th</sup>, 2019

**Brix:** 25.1 **pH:** 3.51

**BOTTLED:**  
July 21<sup>st</sup>, 2023

**PRODUCTION:** 170 cases

**ALCOHOL:** 14.3%

Our vineyard grows the most respected and famous of Sangiovese clones - Brunello. Sangiovese as a varietal dates back to Roman times where it is said to have coined its name from "the blood of Jupiter". Italian immigrants brought Sangiovese into California in the 19<sup>th</sup> Century, and it didn't gain popularity, until Super Tuscan blends took off in the 1980's. Our vineyard site provides the perfect growing conditions to produce an exceptional Sangiovese.

**AGING:**

Sangiovese is a perfect varietal for long term aging. Its spicy acidity and robust structure make perfect conditions for aging 5 to 10 years. While we have barrel aged this Sangiovese for 3.5 years it is a little young in the bottle and we recommend giving it until Spring 2024 to mellow. Ideally 2 to 5 years before seriously drinking or 10 to enjoy by itself, 2025 to 2029. With a little breathing it makes an astounding pairing with Crab Linguine with Scallion and Avocado Vinaigrette.





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## **Crab Linguine with Scallion and Avocado Vinaigrette**

Our go to for any crab or seafood dish would be a nice Sauvignon Blanc or Pinot Gris, but when you make red wine, you drink red wine, and when you have a Sangiovese open, you drink Sangiovese. Happily, our rule worked in our favor and gave us a great pairing. Something about the light crispness of this dish complimented the Sangiovese in a way we cannot describe.

### **INGREDIENTS:**

- 2 tsp grated fresh ginger
- 2 tsp lemon juice
- 1 1/2 tbsp white vinegar
- 2 scallions chopped; dark green tops sliced
- 1 tsp soy sauce
- 1/3 cup cooking oil
- 3/4 tsp salt
- 1/2 tsp grated lemon zest
- 1 avocado, cut into 1/2-inch dice
- 3/4 lbs linguine
- 1/4 lbs lump crabmeat

### **Directions:**

In a blender, combine ginger, lemon juice, vinegar, chopped scallions, soy sauce, oil and 1/4 tsp of salt. Blend until smooth. Remove to mixing or serving bowl depending on your formality. Then fold in lemon zest and avocado.

Fill a large pot with water, salt and bring to a boil. Cook the linguine until al dente, about 7 minutes. Drain the pasta and toss it with the vinaigrette and avocado. Season with remaining salt and gently fold in the crabmeat. Sprinkle with the sliced scallion tops and serve warm with Sangiovese.



*Fratelli Perata Winery*  
**2019 Tre Sorelle**

**BOTTLED:**  
April 28<sup>th</sup>, 2023

**BLEND:** 56% Cabernet Sauvignon, 33% Merlot, 11% Cabernet Franc

**PRODUCTION:** 209 cases

**ALCOHOL:** 13.9%

This blend is named in honor of the three daughters of Carol and Gino, Tre Sorelle means “Three Sisters” in Italian. As children we grew up watching and tending to the vines throughout the years. We have been through it all and two of the three of us continue the tradition and are proud of our commemorative wine as we know all that went into making it from vineyard to glass.

**AGING:**

A wine that is much like us: feisty in its youth and smooth in its age. Don’t be afraid to cellar this one. While young, the different wines strike the palate from different angles. With age, the different elements create a long, complex wine. Drink from 2024 to 2035.



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## **Blue Cheese, Walnut and Thyme Swirl**

This was a fun recipe to construct, and the presentation is gorgeous. This is very versatile, so feel free to experiment with the ingredients. Maybe add some prosciutto or bacon or other herbs. The recipe as is paired delightfully with the Tre Sorelle. We recommend using a better-quality blue cheese as there will not be so much oil released when baking.

### **INGREDIENTS:**

2 sheets puff pastry  
2/3 cup of crumbled blue cheese  
2/3 cup grated Parmesan Cheese  
1/3 cup chopped walnuts  
1/2 tbsp dried thyme  
Splash of milk  
Salt and pepper to taste

### **Directions:**

Preheat oven to 375F.

Lay out each sheet of pastry on parchment. Divide walnuts and cheeses and scatter over each sheet of pastry. Sprinkle with thyme and salt and pepper.

Roll up each sheet into a long log and cut in half length wise. Pinch together down the length of pastry to seal in the ingredients the best you can. Then carefully twirl each length of pastry. Spiral it around like a pinwheel.

Repeat with second pastry. You can either make a second pastry or connect to the first to make one large pastry.

Place pastry on baking sheet, we kept it on the parchment, and brush with a little milk, don't go overboard or your pastry will get soggy. Bake in oven for 25 to 30 minutes until pastry is puffed, crispy and golden.

Remove from oven, serve warm with a glass of Tre Sorelle!



*Fratelli Perata Winery*  
**2020 Petit Verdot**

**HARVESTED:**  
Oct 9<sup>th</sup>, 2020

**BRIX:** 26.3    **pH:** 3.74

**BOTTLED:**  
July 21<sup>st</sup>, 2023

**PRODUCTION:** 42 cases

**ALCOHOL:** 14.7%

The exact origins of Petit Verdot are unclear, but there are records that date back to the 18<sup>th</sup> century. Another wine of interest for classic Bordeaux blends, Petit Verdot began to appear in California in the 1970's. Petit Verdot translates roughly as "little green one" and struggles to ripen and is typically one of the last to be harvested. Our Petit Verdot made its debut in 2003 and we continue to find this varietal intriguing and quite delicious.

**AGING:**

Always a big, heavy, tannic wine 2020 was no exception. The big fruit mellows the dryness of the tannin making this vintage much more approachable. Big blueberry and cherry fruit, with moderate tannin and lower acidity allow you to enjoy this one now with a fatty dish like a carne asada or some dark chocolate. In three years, this becomes a steak wine or age up to 10 years for a soft sipping wine. Preferred drinking window of 2024 to 2030.



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## **Stai Zitto**

**BOTTLED:**

August 18<sup>th</sup>, 2023

**BLEND:** Mostly Sangiovese, some Charbono, a little Montepulciano

**PRODUCTION:** 122 cases

**ALCOHOL:** 14.2%

Full name “Stai Zitto e Beve” means Shut up and drink. This wine is blended for just that, to drink. This is lighter than our other wines and designed to forget the aging and enjoy now. We use the softest of our Sangiovese for this blend. The label was designed by Joanne and the blend was thoughtfully made by us at the kitchen table. Enjoy soon with lighter fare or alone as a sipping wine.

## **AGING:**

Drink now. Age no longer than 5 years. We don’t put a vintage on it because we don’t want you to save it. If you have one, drink.