



Fratelli Perata Winery

Fratelli Perata Buon' Amici 2024 Fall Wine Club Shipment

Variety	Retail Price	Club Price (reorder)
2022 Cabernet Franc	\$42	\$31.50
2020 Cabernet Sauv Riserva	\$56	N/A
2021 Mafalda	\$40	\$30
2020 Sangiovese	\$56	\$42
2020 Tre Sorelle	\$48	\$36
Stai Zitto	\$40	\$30

Here we go again...

Those not involved in the wine business usually see our jobs as glamorous, relaxing, and tasting focused. They envision the winemaker walking through the vineyard, wine glass in hand, checking up on the vines. They picture the cellar team discussing the variation in flavors due to barrels and fermentation temperatures. They wish to join the tasting room staff as they taste through the day's wine flight, highlighting flavor profiles and aging or pairing recommendations.

For those who've been involved in actually making or selling wine, or even just been drinking it long enough, we know that while those events may happen, they are far from the norm. The winemaker will be out in the vineyard, but it will be at 6 am and they will be dusty and dirty and possibly sticky before they head back to the winery. The cellar staff will most likely discuss how annoying it is that barrels are never exactly the same size or how heavy they are. The tasting room staff will focus on selling techniques and how to tell if a guest has had too much to drink.

The reality is not very glamorous. We get stuck in the grind of the day to day and sometimes forget how beautiful our office really is.

As we gear up for harvest, it's nice to take a moment to look back at all the wonderful moments we've had this year and appreciate those who make our work worthwhile: The customers who stop by or call and end up chatting with us for 20 minutes about our kids and how Paso has grown. The emails raving about a 10 year old wine they just opened, the photos shared on social media of friends celebrating life with a bottle of our wine. These mean so much to us and while we may not always have time to respond with thanks to each and every one of you, we want you to know that after a long, hard day on our feet, those connections really make it all feel worthwhile. So keep calling, emailing or posting and know that you've made our day just a little brighter! Cheers.

2024 Seasonal Recap

The rainfall and weather play an instrumental part in the wines each year and as we release each new wine we discuss how those factors shaped the wines. As such, we vividly remember the most recent years and some of the best or worst ones of decades past. 2024 has been an interesting year so far. We had above average rainfall, about 125% compared to normal. The spring alternated between wintry and summery with very little "spring" feel. June and July were very hot and then August cooled way down. The grapes so far are looking very happy. And while as of this writing we haven't harvested anything, we're very optimistic about both the quality and quantity of the grapes this year. If trends hold, the wines should have an excellent acid/tannin balance with fruit forward flavors. Can't wait!



Fratelli Perata Winery

2022 Cabernet Franc

HARVESTED:

September 9th, 2022

Brix: 25.2 **pH:** 3.42

BOTTLED:

August 15th, 2024

PRODUCTION: 94 cases

ALCOHOL: 13.2%

While traditionally considered a blending grape, wine lovers are finally calling for varietal bottlings of this wine. Usually earthy and dry, the vintage can add either fruity notes on warm years or vegetal notes on cool ones. The range of flavors make this grape variety one that always offers something familiar and something new to those adventurous enough to seek them out.

AGING:

2022 was a warm, short growing season. This wine shows lots of fruit with hints of mushroom buried under lots of tannin. This wine needs something rich to mellow the tannin or a few years in the cellar. So, you can either let it breathe for several hours in the bottle or decant it and let it breathe for a couple hours in the decanter or bottle age it for several years. Best 2026 to 2035, if you can wait.



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Beef Short Ribs with Red Pepper Relish in the Air Fryer

Whether you are looking to prepare an elegant dish for company, or a Tuesday night, and don't want to do a ton of work, this Short Rib with Red Pepper Relish is a great option.

INGREDIENTS:

For the ribs:

- 1 1/2 pounds boneless beef short ribs,
 - 1 1/2 to 2 inches thick and
 - 4 to 5 inches long, trimmed
- 2 tsp packed brown sugar
- 1 1/2 tsp ground cumin
- 1/2 tsp salt
- 1/4 tsp pepper
- 2 tsp extra virgin olive oil or avocado oil

For the Relish:

- 1/4 cup finely chopped red bell pepper
- 1 small shallot, minced
- 2 garlic cloves, minced
- 1/8 tsp salt
- pinch of ground cayenne pepper
- 2 tbsp extra virgin olive oil or avocado oil
- 2 tbsp minced fresh cilantro
- 2 tsp lemon juice

Directions:

For the Ribs:

Combine sugar, cumin, salt and pepper in a bowl. Pat short ribs dry with paper towels and rub with 2 tsp oil. Sprinkle evenly with spice mixture.

Arrange short ribs in air-fryer basket spaced evenly apart. Set temperature to 250 degrees and cook until beef registers 130 to 135 degrees, around 18 to 24 minutes, flipping and rotating ribs halfway through cooking.

Transfer short ribs to cutting board and tent with aluminum foil and allow to rest while preparing the relish.

For the Relish:

Microwave bell pepper, shallot, garlic, cayenne, salt and oil in a bowl and stir occasionally while cooking for around 2 minutes, until vegetables are softened. Let cool slightly then stir in cilantro and lemon juice.

Slice short ribs thin and serve with relish and Cabernet Franc.



Fratelli Perata Winery

2020 Cabernet Sauvignon Riserva

HARVESTED:

Sept 24th thru Oct 5th, 2020

Brix: 24.7 pH: 3.58

BOTTLED:

June 27th, 2024

PRODUCTION: 42 cases

ALCOHOL: 14.2%

While Cabernet Sauvignon used to be our most produced wine, due to the drought and vine age, we now produce a very small amount of 100% varietal Cab. This is our classic Cabernet Sauvignon, meant for long term aging. The barrels selected are the richest, most well balanced and complex of the vintage. So, hide this one away and forget you have it or pair with Focaccia Muffins.

AGING:

Please forget you have this one! The 2020 vintage has robust but silky tannin. The balance of fruit and earth makes it very approachable now. It might be tempting to drink now but since we have an extremely limited amount, you won't get a second bottle! So please hold it for a couple years to let it settle and then enjoy.

Drink 2027 to 2030.



Fratelli Perata Winery

Easy Focaccia Muffins

These are super easy and exceptionally tasty. You are welcome to use your favorite pizza dough recipe to make these, but to save time we used a store-bought premade pizza dough. Be sure to give the dough time to warm up and rise for the extra bubbly texture we love about focaccia.

You can experiment with toppings if you like. For example, salami and parmesan, olives and onions, or basil or sundried tomato pesto. This is super versatile.

INGREDIENTS:

1-pound premade pizza dough or prepare your favorite recipe

1/2 cup extra virgin olive oil

8 cloves garlic, chopped

4 springs fresh rosemary or

1 tsp dried rosemary, chopped

Flaky salt

Use a standard muffin tin for this recipe.

Directions:

Remove dough from packaging and place in an oiled bowl. Allow dough to come to room temperature. About an hour. Prepare the standard muffin tin by pouring 1 tsp of olive oil into each muffin cup.

Place dough on flat surface and cut the dough ball into approximately 12 slices. They don't have to be perfect. Try to avoid overworking the dough.

Gently shape each piece of dough into a rough ball and place it into the oiled muffin pan. Cover the pan with a towel and place by the oven while it preheats. This will help the dough rise some more. Preheat the oven to 400 degrees.

While the dough rests prepare the garlic and rosemary. In a small saucepan heat the remaining olive oil over medium heat. Test the oil by flicking a small amount of water into the oil. When it sizzles, remove from heat and add in the garlic and rosemary. Stir constantly until the oil stops sizzling, set aside.

Using two fingers, press into the dough to create lots of dimples. Then spoon the oil mixture over each dough ball. Use all of it equally between the 12 balls. Sprinkle salt over each dough ball. Set muffin pan on baking sheet to catch any escaping oil.

Bake for 14- 16 minutes. Loosely cover with foil if the tops brown too quickly. Remove and enjoy with Cabernet Sauvignon Riserva.



Fratelli Perata Winery

2021 Mafalda

BLEND:

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

BOTTLED:

August 15th, 2024

PRODUCTION: 123 cases

ALCOHOL: 14.2%

Named after Gino's mother, this blend was meant to pair with her favorite dish, porcini risotto. Or any other earthy dish you like. The barrels we select are the earthiest of each variety, so they give hints of mushrooms in the glass.

We find this vintage pairs wonderfully with Mushroom Hand Pies.

AGING:

2021 was a rainy winter with a cool summer. Thus, the wine is lighter bodied with bright acidity. This wine is ready for a meal now but will definitely improve with a little age. Drink spring 2025 to 2029.



Fratelli Perata Winery

Mushroom Hand Pies

You can prepare these to be small for an appetizer or large as a side dish for a salad or pasta, but always with Mafalda! The savory cheesiness makes a marvelous pairing to the bright fruit and earthiness of the Mafalda.

Use some Italian Fontina and you have a win. This comes together quickly and will be eaten just as.

INGREDIENTS:

- 2 tbsp unsalted butter
- 2 tbsp extra virgin olive oil
- 4 tsp minced shallots
- 1-pound chopped portobello mushrooms
- 1 1/2 tsp dried thyme
- 1 tsp dried rosemary
- Salt and pepper, to taste
- 4 tbsp Italian Fontina or gruyere cheese
- Store bought or homemade pie dough, enough for two pies
- One egg and a tbsp of water, beaten together

Directions:

Preheat oven to 350 degrees and line a baking sheet with parchment paper.

Melt the butter with the olive oil in a large saute pan over medium-high heat. Add in the shallot and cook about 1 minute. Add in the chopped mushrooms, herbs and salt and pepper and cook until mushrooms are tender, about 8 minutes. Drain liquid from pan. Then mix in the grated cheese. Allow to cool to room temperature.

On a lightly floured surface roll out a single disc of dough to about 1/8 inch thick. You can cut out circular sheets using a biscuit cutter if you desire rounded pies. We cut the disc into six equal sized triangles for a larger hand pie.

Fill one triangle with about six tablespoons of mushroom filling. Place another triangle on top and press the sheets together. If you have a ravioli cutter this is a good time to use it to seal the dough, otherwise a fork works well. Repeat with remaining dough until all the dough and filling are used up.

Brush the tops and edges of the pies with the egg wash and pierce the tops to vent steam. Bake for about 25 minutes, or until they are golden brown. Serve warm with Mafalda and enjoy!



Fratelli Perata Winery

2020 Sangiovese

HARVESTED:

Sept 24th and 25th, 2020

Brix: 23.8 pH: 3.49

BOTTLED:

June 27th, 2024

PRODUCTION: 123 cases

ALCOHOL: 14.9%

Our Sangiovese grapes are from the most respected Brunello di Montalcino clone, which is one of Italy's most prestigious and rare wines. After a couple years using new French oak barrels, Cathy insisted we return to using only neutral barrels, so this wine is more strawberry, and cedar driven than the previous two vintages.

See if you notice the difference.

AGING:

This 2020 vintage boasts a bit more tannin and less acidity than usual for us. So this one is big and rich with a dry finish. Best if aged a little, but happy if you just give it a chance to breathe first. Our preferred drinking window is 2026 to 2035 but we doubt you'll be that patient!



Fratelli Perata Winery

Watermelon Cucumber Feta Tomato Salad

We always tell you in the tasting room that when we make a recipe, we always try it with wine. Sometimes we find a winner and other times we find a dud, but this recipe was a hit! This is all recipe combines all the classic foods we think to pair with wine, tomato, feta, balsamic, but the curveball is the watermelon. The Sangiovese melded really well with the sweet of the watermelon combined with the tart of the feta and acid in the tomato and Balsamic.

INGREDIENTS:

4 cups watermelon, cubed
2 cups cucumber, cubed
2 cups tomatoes, we used Roma variety, but you can use Cherry as well, cubed
1/4 cup basil
2 tbsp Extra Virgin Olive Oil
1/2 cup balsamic vinegar
4 ounces Feta Cheese, crumbled

Directions:

Mix together watermelon, cucumber, tomatoes, and basil.

In a separate dish mix together the olive oil and balsamic vinegar then pour over the watermelon mixture.

Add in Feta Cheese and give a quick toss.

Enjoy as a side or quick salad with Sangiovese.



Fratelli Perata Winery

2020 Tre Sorelle

BLEND:

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

BOTTLED

September 1st, 2023

PRODUCTION: 104 cases

ALCOHOL: 14.2%

Named in honor of the three Perata 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. In 2020 our production was reduced by half due to very low yields. So, savor this bottle along with Meatloaf with lingonberries.

AGING:

Each varietal was aged individually in oak barrels for almost 3 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, 2024, with food or age until 2030.



Fratelli Perata Winery

Meatloaf with Lingonberries

Don't let the oddity of this one throw you. We wanted to have a little Scandinavian night without the time spent on making meatballs. You are welcome to make some Swedish or Norwegian meatballs, sans gravy, but a premade meatloaf works just as well. We used a Costco meatloaf, scraped all the ketchup off, and topped it with our Lingonberry mix. The spices and the tart Lingonberry pair nicely with this Tre Sorelle.

INGREDIENTS:

- 1 premade or prebought classic meatloaf, bare, no ketchup
- 3/4 cup lingonberry Jam
- 1 tsp ground ginger
- 1 tsp ground allspice

Directions:

Have ready your warmed or fresh cooked meatloaf or meatballs.

Mix together the Lingonberry Jam with the ground ginger and ground allspice.

Plate your slices of meatloaf and top with a dollop of jam mixture, size of dollop to taste. Enjoy with your favorite sides and Tre Sorelle.



Fratelli Perata Winery

Stai Zitto e Beve

BOTTLED:

August 15th, 2024

BLEND:

About 75% Sangiovese, 25% Montepulciano

PRODUCTION: 62 cases

ALCOHOL: 13.6%

Translation: 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 it!



Fratelli Perata Winery

Cheesy Eggplant Stacks

This is a simple no-fry no fuss take on Eggplant parmigiana. Be sure to sweat your eggplant overnight or at least 4 hours to avoid the dish being soggy. Use your favorite tomato sauce, we used Rao's Tomato and Basil. If you have leftover spaghetti sauce that works as well. You want to use a log of mozzarella that you can slice, or pre-sliced mozzarella (on the thicker side) as well as a pre-shredded Parmesan. Enjoy your completed stacks with Stai Zitto!

INGREDIENTS:

Olive oil
2 large firm eggplants
16 oz Fresh Mozzarella ball, sliced into thin slices
1/2 cup Parmesan Cheese, shredded
1 1/2 cup, give or take, Tomato Sauce, homemade or store bought

Directions:

Slice eggplant crosswise to create circular shapes, about 1/2 inch thick.

Lightly salt eggplant slices and refrigerate overnight or at least 4 hours.

When ready to assemble, preheat oven to 400 degrees.

Line a baking sheet with parchment paper and place eggplant slices on top.

Brush both sides of each eggplant slice with olive oil and roast for 20 minutes.

Remove from oven and allow to cool slightly. Grab the other ingredients and get ready to assemble. Each stack should have 3 to 4 eggplant slices.

Start with a base of eggplant, add about a tablespoon of tomato sauce then a slice of mozzarella and a pinch of Parmesan Cheese. Repeat layering until you have 3 to 4 slices of eggplant. Top with tomato sauce and a small amount of cheese.

Repeat until all eggplant slices are used up. Reduce oven temperature to 350 and bake for 20 minutes. Serve hot or warm with Stai Zitto.