



Fratelli Perata Winery

Fratelli Perata Buon' Amici 2024 Spring Wine Club Shipment

Variety	Retail Price	Club Price (reorder)
2020 Barbera	\$54	\$40.50
2021 Merlot	\$40	\$30
2021 Petit Verdot	\$40	\$30
2022 Zinfandel	\$40	\$30

2017 Barbera & 2019 Barbera

OR 2018 Sangiovese and 2018 Tre Sorelle

Where Did the Capsule Go?

Long ago when bottles were stored in caves, the ends were dipped in wax to protect them from the elements. Later commercial, large-scale production brought lead coverings. When lead was found to be hazardous tin became the norm. As prices for tin increased, many wineries looked to save money by switching to plastic capsules. Times have changed again. Capsules are being phased out completely by many wineries, including us, looking to reduce their environmental footprint.

Last summer the price of corks increased 6 cents each and now include an import surcharge. By no longer having the capsule, we can continue to use the same high-quality cork. This is better for aging our wines while being conscious of our footprint on the planet. Plus, you can see the condition of the cork as the wine ages. Also, this year our state instituted a 10 cent CRV on wine bottles. By eliminating the capsule, we can absorb that fee and not pass it to you. It might not seem like a lot, but these little additions add up to a large number when talking about thousands of bottles. Carol is recovering from seeing the naked bottles.

Don't Judge a Book by its Cover. Or A Bottle of Wine!

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.



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2020 Barbera

HARVESTED:

September 24th, 2020

Brix: 25.6 pH: 3.32

BOTTLED:

September 1st, 2023

PRODUCTION: 71 cases

ALCOHOL: 14.8%

Barbera is a classic Northern Italian variety known for high big body, bright acidity, and tannic structure. The wine pairs best with rich, fatty dishes like lasagna or osso buco when young. Given time to age, the acid and tannin mellow and the complexity of the wine makes it perfect for sipping. Like other wines of the 2020 vintage this Barbera is mellower and softer.

AGING:

2020 was a warm, dry vintage so the ripe flavors show prominently in this wine. After almost three years in neutral barrels and six months in bottle, the wine has mellowed. It only requires a little breathing. Regretfully this is a small vintage. Enjoy this wine, made rich and tasty due to the stress on the vines. Drink now after a few hours of breathing or cellar a little longer. Best 2025 to 2032.



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Pistachio Cake

You read that correct. We are suggesting you have your cake and eat it too, with Barbera, of course. This cake has a dose of cinnamon, ginger, and pistachios that find a happy pairing with this Barbera. Why pistachios you ask? Well the bright acidity of the Barbera cuts through the creamy nuttiness of the pistachio. The cake is delicious and pairs nicely with or without the cream on top, so feel free to enjoy either way.

INGREDIENTS:

3/4 cup all-purpose flour	1/2 cup plain Greek yogurt
1 tsp baking powder	3 tbsp pistachio compound (we used a spread found at World Market)
1/2 tsp salt (omit if using salted pistachios)	1 tsp lemon juice
2 tsp ground cinnamon	3 eggs
1 tsp ground ginger	1 cup sugar
1/2 tsp vanilla	1 cup finely chopped pistachios

For the Cream:

18 – ounce container mascarpone cheese	4 tbsp Pistachio Compound
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Directions:

Let eggs stand at room temperature for at least 30 minutes.

Preheat oven to 375 degrees F. Lightly grease a 9 x 13 flat bottom baking pan and line the bottom with waxed paper; grease the paper. Set pan aside.

In a small bowl, sift together flour, baking powder, cinnamon, ginger, and salt (if using). Set aside.

Stir together the yogurt, pistachio compound, vanilla, and lemon juice. Set aside.

In a large mixing bowl, beat eggs with an electric mixer on high speed, about 5 mins. Gradually add sugar, beating on medium speed until light and fluffy.

Combine yogurt mixture with egg mixture. Then slowly fold in flour mixture, being careful not to knock the air out of the egg mixture.

Pour batter into the prepared pan, spread evenly, then cover with chopped pistachios. Bake for 15 mins or until cake springs back when lightly touched.

Once done, immediately loosen the edges from the pan and take cake out of pan.

We removed the cake to a wire rack, covered it with baking sheet, inverted it to remove the wax paper then turned back over to wire rack. We lost just a few pistachios along the way. Allow to cool completely, around an hour.



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For the cream: Mix the mascarpone cheese and Pistachio Compound until well blended. Once cake is cooled serve with dollops of Cream mixture.

2021 Merlot

HARVESTED:

Sept 10th and 17th, 2021

Brix: 25.2 pH: 3.35

BOTTLED:

February 15th, 2024

PRODUCTION: 109 cases

ALCOHOL: 14.6%

Merlot is an underappreciated wine that can produce rich flavors with smooth tannin. The 2021 vintage is a little mellower than some but packs a lot of fruit and spice in with some soft tannin. It runs a little higher on the acidity which makes this one great with food. Steak, pasta, or just cheese and crackers, this one is ready for you.

AGING:

Barrel aged two and a half years in 25% new American oak. While this is young in the bottle at release, it only needs a little time to settle before drinking. If you cannot wait, allow it to breathe a few hours and enjoy.

Drink Fall 2024 to 2031.



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Simple Herb Cracker

This is a super easy cracker recipe that is both crunchy and tasty. You can use any dried herb you prefer to match with which wine you want to serve them with. For the Merlot we use Oregano and garlic powder.

INGREDIENTS:

1 1/2 cup flour
1 tsp coarse sea salt
1 tsp sugar
1 tsp oregano
1 tsp garlic powder
1 1/2 tbsp olive oil
1/2 cup water

Directions:

Preheat oven to 500 degrees.

In a bowl whisk to combine the flour, salt, sugar, and herbs.

Then stir in water and oil until a soft dough is formed.

Turn out dough on a piece of lightly floured parchment paper. I floured my hands and gave the dough a quick knead. Sprinkle with flour then roll out to about 1/8th inch thick.

I used a ravioli cutter to cut dough into little squares. A pizza cutter would work as well.

Brush with a little water. Transfer to baking sheet keeping dough on the parchment.

Reduce heat from 500 to 425 and bake for about 15 minutes. Crackers should come out golden and crispy!



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2021 Petit Verdot

HARVESTED:
Oct 11th, 2021

Brix: 25.7 pH: 3.58

BOTTLED:
December 28th, 2023

PRODUCTION: 89 cases

ALCOHOL: 14.3%

This is a late ripening variety that produces tiny tannin packed berries. This vintage is full bodied with nuances of black currant and ripe fruit. There are hints of pepper and espresso. This is a solid structured wine that promises aging potential.

AGING:

This vintage is richly structured and shows off the ripeness of the vintage. It has dense berry flavors with tart plum and strong tannins. The wine will age for years if allowed, but if you want it now, open and allow to breathe a few hours and enjoy with food. Begin drinking 2025 to 2031.



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Chicken and Broccoli Pasta

This is one of those recipes we happened across with a wine and go, “whoa, that is a great pairing!” This is an easy recipe to throw together for picnicking or wine tasting, dare I say? It pairs nicely with heavy reds like the Petit Verdot and is hearty while not being too heavy itself

INGREDIENTS:

12 oz broccoli cut into bite size pieces	1 tbsp tomato paste
2 cups shredded chicken	3 cloves garlic, minced
2 cups chicken broth	1 tbsp dried dill
1 cup water	Greek yogurt
8 oz whole grain penne pasta	3/4 cup grated Parmesan cheese
2 tbsp olive oil	whole milk
1 1/2 tbsp Worcestershire sauce	

Directions:

Use your favorite method to cook broccoli to desired tenderness. Drain and cut into bite size pieces.

Go to Coscto and buy a rotisserie chicken and shred, or cook your chicken using your favorite method for shredding: roast, saute, etc.

Combine broth, water, pasta, oil, Worcestershire, tomato paste, garlic, and dill in a pot large enough to accommodate all ingredients. Bring to a boil over high heat, cook until the pasta is al dente, stirring occasionally, approximately 11 minutes. Drain pasta reserving liquid, then reduce this to about 1 cup.

Stir reduced liquid with Greek yogurt and Parmesan then add drained pasta, broccoli, and chicken. You can add a little whole milk for desired consistency. Enjoy with Petit Verdot.



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2022 Zinfandel

HARVESTED:

Sept 3rd and 5th, 2022

Brix: 25.8 **pH:** 3.47

BOTTLED:

February 15th, 2024

PRODUCTION: 123 cases

ALCOHOL: 14.9%

Zinfandel is one of the few wines that we make that is immediately drinkable, out of the barrel with a straw.

This vintage is full bodied with fruit and black pepper typical of our Zins. 2022 gave us triple digit temperatures at the end of August and beginning of September, throwing us into an early harvest. While we like to pair our heavier peppery Zins with BBQ'd tri tip, while this one isn't sweet, we also like to savor it with dessert.

AGING:

This is an old-style Zin that is stunningly vivid and expressive. It has plum and raspberry notes enhanced by black pepper. This vintage offers a juicy, lively mouthfeel with balanced acidity. Of course, there is no need to age Zinfandel. But if you forget it, it will last until your next party or 2029.



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Chocolate Biscotti

This recipe is an adaptation to Carol's original Cranberry-Almond Biscotti. Virtually identical, except for the reduction of the sugar and the addition of chocolate. The quality of chocolate is always under debate. Use what cocoa powder and chocolate that you have. Just make sure the chocolate or chocolate chips are dark, as bitter-sweet or milk does not have the same appeal with the wine. I have also used dried cherries in place of cranberries and that paired nicely with a Cab. Have fun and enjoy with Zinfandel!

INGREDIENTS:

We measure this recipe by grams like all the good pizza chefs measure their ingredients.

280g flour (1 3/4 cups; 9.1 oz. by weight)	3 large eggs
250 g sugar (1 1/4 cup; 8.9 oz by weight)	1 tbsp vanilla extract
64 g cocoa powder (3/4 cup; 2.25 oz by weight)	175 g chopped toasted almonds (6 oz by weight)
1 tsp. baking powder	150 g dried cranberries (5 oz. by weight)
1/2 tsp baking soda	50 g chopped dark chocolate or mini chocolate chips
1 tsp. cinnamon	

Directions:

Preheat oven to 325 degrees fahrenheit. In a medium bowl, mix the dry ingredients. In the bowl of a mixer, beat the eggs until foamy then mix in the vanilla extract. Slowly add the dry ingredients to the eggs and mix until just combined. Add the nuts then the cranberries and chocolate; mix until incorporated.

On a well floured baking sheet make the dough into 2 logs about 14" long and 1 1/2" wide each. Use a lot of flour here, no oil.

Bake at 325 degrees for 30 min. Remove from the oven and cut the logs into approx. 1/2" pieces. Keep the pieces standing, not on their side for optimal crisping.

Reduce oven to 300 degrees and bake again for 16 min. Because these are chocolate, it is hard to tell doneness by browning. The biscotti may still feel slightly soft when removing from oven, but give them a few minutes to cool and they will firm up. If you desire a softer biscotti reduce cook time to 14 minutes.



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2018 Sangiovese

HARVESTED:

Sept. 29th through 30th, 2018

BRIX: 24.5 **pH:** 3.38

BOTTLED

July 15th, 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 breathe for a few hours. Drink starting Summer 2023 as long as you decant or allow to rest until 2030.



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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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2017 Barbera

HARVESTED:

Sept. 23rd through Oct 6th, 2017

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.



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2019 Barbera

HARVESTED:

Oct 10th through 16th, 2019

Brix: 24.9 pH: 3.29

BOTTLED

September 9th, 2022

PRODUCTION: 186 cases

ALCOHOL: 14.2%

The 2007 vintage was the first commercial vintage of this wine. It has proven itself over the years to be a food wine with lots of fruit, but not sweet. It has bright acidity but is not tart. Its full-bodied nature offers brightness in its cherry flavors and richness in its aroma. A match to any tomato base Italian dish. This 2019 vintage only reinforces that opinion.

AGING:

Barrel aged for almost 3 years and rested in the bottle for 6 months, drink this Barbera with food now or lay it down for some years. Either way, please allow a few hours of breathing. Feel free to lose it in your cellar and find it in five years. It will be at its best 2025 to 2035.