



Fratelli Perata Winery

Fratelli Perata Buon' Amici Fall 2016 Wine Club Shipment

Variety	Retail Price	Club Price (reorder)
2014 Bel Bruzzo	\$ 34	\$ 25.50
2012 Cabernet Sauvignon Riserva (limit one)	\$ 48	\$ 36
2013 Mafalda	\$ 36	\$ 27
2013 Petit Verdot	\$ 38	\$ 28.50
2012 Sangiovese WCSS (limit one)	\$ 60	\$ 45
2012 Tre Sorelle	\$ 44	\$ 33

Just like anything worth doing, winemaking is worth doing when you have people to share (drink!) the end result. Ours is an Italian heritage. We make wine. And since we are in the business of winemaking, what makes it fulfilling are people like you: who visit us again and again and tell us that our wines are something special; ones who come visit us in the tasting room and bounce around ideas for wine pairings; who are sometimes our guinea pigs for new recipes; who have joined our family and we feel, sometimes we have joined their family as well. This is one thing that will never change; you make what we do worth doing.

We have seen a lot of change to this area in the last 10 years. A lot of new stores (yeah Target), a lot of new Mom and Pop shops downtown, new restaurants, more houses and of course more wineries and vineyards. That all comes with the territory of becoming a destination spot. Little did we know that a little cow town like Paso Robles would become a tourist attraction and desired retirement spot when we bought the property back in 1977. We didn't know after planting vines in 1980 that thousands of acres of vines would be planted in the area in the following decades. We didn't know that we would be hearing about a new winery going in every other day and a new winery going out every other day (we know, but it seems that way). Now the world knows where Paso Robles is.

We moved to this area for a few very simple reasons. It was just right to grow Cabernet Sauvignon grapes and as we later found, 9 other varieties of grapes. We also chose here because the similarity with the Italian landscape was uncanny. We checked off all the technical reasons it was the right location. The best reason to buy was it won our Italian immigrant father's, Giuseppe Perata, approval. He studied viticulture in Italy and made wine with his father prior to coming to California. He knew, so off we started on this adventure.

We haven't changed our ways throughout the last 30 years: still all estate, dry farmed, small production, all wine aged in barrels, centered on friends and family. When we started the wine club back in 2001 it was meant as a way to ensure our members received the wines before we sold out. To give you first crack at them and to show our appreciation of your friendship and support. This remains the same today. Win-Wine!

Mille Gracie,

The Perata Family: Gino, Carol, Cathy, Joanne and Dominic

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Fratelli Perata 2014 Bel Bruzzo, Estate

100% Montepulciano, originally from the Abruzzo region of Italy, now grown on our property here in Paso Robles. Mama Perata's family originally emigrated from the area, so this wine is close to our hearts. We love the smooth tannins and the low acidity which make this wine great for immediate drinking. We also love the spiciness and since Mama Perata liked to make her spaghetti with hot Italian sausage, this is the perfect pairing. Or if you feel like making something more adventurous, try Bacon Jam.

Harvested: October 8th and 12th, 2014

Brix: 26.2

pH: 3.64

Fermented: 13 days in 1.5 ton fermenters

Pressed: Into neutral oak barrels

Alcohol: 14.5%

Bottled: July 28th, 2016

Production: 118 cases

Aging: Ready to drink now due to soft tannins and low acidity but will age for 10 years if you happen to forget about it. This wine is so good right now (Carol speaking).



Fratelli Perata Bacon Jam

Bacon Jam. Need we say more? Pork is our go to pairing for the Montepulciano. We have found that nothing pairs better than the fatty nature of pork. This bacon jam has the sweet, tangy, salty, fatty flavors that pair so nicely with the Bel Bruzzo. Smear a little bacon jam on a bit of Dubliner Irish Cheddar cheese and pour a glass of Bel'Bruzzo and relax.

3 pounds thick cut bacon, roughly chopped
2 medium red onion, roughly chopped
4 shallots
30 dried figs, covered with water and rehydrated by boiling
½ cup water from the water used to rehydrate the figs
1/3 cup balsamic vinegar
1/3 cup maple syrup
3 tablespoon mustard (Dijon flavor works best)
3 tablespoon Worcestershire sauce
Sea salt and pepper, to taste
As much Irish cheddar as you would like to eat

Cook the bacon in a deep pan over medium heat until brown and crispy. Add in the onion and shallots (keep ½ the fat!), and cook until softened.

Add in balsamic, maple syrup, mustard, Worcestershire sauce, and salt and pepper. Stir until onion and bacon are thoroughly coated. Add in the figs and water and bring to boil. Cover, and simmer for 2 hours or until it becomes a syrup-like consistency.

Remove from heat, and let cool for 20 mins. Once cooled, use a hand blender to blend until chunky and spreadable. Pour into sealable jar, and store in refrigerator for up to 1 month.

We made thick slices of the Dubliner Irish Cheddar cheese and spooned a small amount of bacon jam on to the slices. Enjoy with a glass of Bel'Bruzzo.



Fratelli Perata 2012 Cabernet Sauvignon Riserva, Estate

Cabernet Sauvignon is an amazing variety. If you plant them in a good area (like Paso) and take care of your vines properly, they will take care of themselves. If there was a lot of rain, the vines will set more clusters and the berries will stay small. If there isn't any rain, then the vine will set fewer clusters and the berries will be a little smaller. We rarely have to drop fruit on the Cab vines. 2012 was an interesting year; 2010 and 2011 were both above average rainfall and even though 2012 rainfall was well below average, the vines were healthy and vigorous. This resulted in excellent, rich fruit flavors, good but not overwhelming tannin, and moderate acidity. All of the Cab we made in 2012 was delicious, but the Riserva is the best of the best. We taste each barrel and use only the most complex and age-worthy for the Riserva. We specifically design this wine for aging. Now don't let that scare you if you don't have the patience to age wine. Just let the wine breathe, either by uncorking and recorking at least 8 hours before drinking or decanting or aerating. Give it some air and Cathy thinks it is delicious now, just have the Chocolate Truffles ready.

Harvested: October 14, 2012

Brix: 24.0

pH: 3.57

Fermented: 12 days in 1.5 ton Fermenter

Pressed: Into new French Oak Barrels

Alcohol: 13.6%

Bottled: September 3rd, 2015

Production: 95 cases

Aging: Although wonderfully well balanced, this is the Cab we want you to age. Cathy has a hard time with that, so she is letting the wine breathe for 8 hours and drinking it with rib eye steak. Carol would ask you to hold it at least another 3 years before opening. Our preferred drinking window is fall 2018 to 2028. This wine *is* massive.



Fratelli Perata Chocolate Truffle

Wine chocolate, chocolate wine...a better pairing does not exist. So we thought, until we put wine in the chocolate and ate that chocolate with wine, now there is really nothing better! We share this recipe with you after a visitor to the tasting room graciously shared it with us. Find some fine chocolate to pair with your fine wine. Note: I could never get the hang of making a light gnocchi. And my first attempt at chocolate truffle making went not so well. But this recipe made me a believer, so I may even attempt to make gnocchi again. Now open a bottle of Cabernet Sauvignon Riserva, then grab a couple truffles and enjoy!

18 ounces semi sweet or bittersweet chocolate (high quality, 62% cacao or higher), well chopped into small pieces

9 tablespoons unsalted butter (room temperature) cut into pieces

5 tablespoons heavy whipping cream

¼ cup Cabernet Sauvignon (or any other red wine you wish to use)

Truffle coatings

Cocoa powder

Finely chopped walnuts

Finely chopped almonds

Melt chocolate in a double boiler (make sure top container does not touch the water). Stir, bringing to 90 degrees Fahrenheit.

Turn off heat add butter and cream and stir until smooth and well incorporated. Add the wine and stir until smooth.

Pour chocolate into glass baking dish (large enough so mixture is approximately 1 inch thick) and place in refrigerator. Allow to cool, and then place in refrigerator for four hours. Do not cover or you may get condensation. Hey, cover that garlic that's in the refrigerator or you may end up with chocolate with garlic notes.

Remove chocolate from refrigerator for approximately 20 minutes to soften up a little. Use a teaspoon or melon baller to scoop out chocolate. Roll in your hands quickly as it will melt in the heat of your hands and place on a baking sheet lined with parchment paper. Place in refrigerator overnight.

Roll in cocoa powder or chopped nuts and serve, or place back in refrigerator until needed (or wanted).

These can be kept in refrigerator for approximately one week. Best served when allowed to warm up for about 15 minutes and with a bottle of Big Wine like the Cabernet Sauvignon Riserva. Nothing wrong with licking your fingers.



Fratelli Perata 2013 Mafalda, Estate

Named and blended in honor of Gino's mother, this wine is a reflection of our dear Mafalda. Mafalda liked to drink her wines, not age them, so we do our best to make this blend easy to drink. She didn't usually drink wine by itself; she almost always had food to go with it. Her favorite dishes always included mushrooms, usually porcini. 2013 didn't fully cooperate on the easy drinking part for this wine. We picked the earthiest and smoothest Cab Franc barrels we made, but there is still a lot of tannin in this vintage. Have something rich and mushroomy and you won't notice the tannin! Our suggestion is Mushroom and Focaccia Stuffing.

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

Alcohol: 13.7%

Bottled: July 7th, 2016

Production: 118 cases

Aging: A little on the heavier side so let it breathe several hours if you plan to drink within the next year. Best between fall 2017 and 2021. All vintages thus far have aged beautifully, but we tend to drink them 4 to 6 years from vintage.



Fratelli Perata Mushroom and Focaccia Stuffing

Once in a while we find an “ah ha” recipe. We know historically that the Mafalda has paired with mushrooms, but this recipe is whoa! good. Shitakes and cremini mushrooms are the stars of this stuffing with onion and leeks and of course a good herb focaccia. There is enough flavor to make this stuffing a meal in itself. If you are unable to find Shitakes and leeks, use button mushrooms and only onion. This stuffing will pair with your Thanksgiving turkey or any main course. Grab your Mafalda, a plate of stuffing and enjoy!

4 tablespoons olive oil
2 large leeks, white only, cut into 1 ½ in to 2 in section, then sliced into matchsticks
1 medium onion, diced
4 celery stalks, sliced thinly
2 teaspoons salt
1 teaspoon black pepper
1 ½ pound mushrooms (we used shitake and cremini but you can any big flavored mushroom available)
 Stemmed and sliced
1 tablespoon fresh garlic, minced
About 4 cups of focaccia (we used garlic and herb bread if no focaccia is available) cut into 1 inch cubes.
1 ½ cup chicken stock

Preheat oven to 375°F. Grease a 13 x 9 inch oven safe baking dish with olive oil.

Over medium high heat, add olive oil to a large sauté pan. Add leek, onion, celery, salt and pepper. Stir to combine well and cook until onions are soft and just beginning to brown, about 5 minutes. Add Mushrooms and sauté 5 minutes more. Add garlic, stir to combine, and cook until garlic is aromatic, about 2-3 minutes.

Turn off heat and add focaccia into the mixture, toss gently until well combined. Transfer to greased baking dish and slowly add chicken stock evenly throughout. Gently stir being careful not to mush or break apart the bread.

Bake the stuffing, uncovered, for 25 -35 minutes. Let rest 10 minutes while pouring your Mafalda and enjoy!



Fratelli Perata 2013 Petit Verdot, Estate

In France, this variety is considered a blending grape, not worthy to stand alone. Here in California, we do things a little differently. While Petit Verdot can be a tough grape to get to know, once you've gotten to be good friends, life is just a little more exciting. Petit Verdot is the tannin king. Its job is to have richer, darker color and more tannin than Cabernet Sauvignon. This does make it a little harsh when young, especially in 2013, when the berries were particularly small and the resulting wines very heavy. Give this wine some space in your cellar and you will be greatly rewarded down the line. For those of us who just can't wait, open it before you sit down to breakfast and then let it breathe until the Pumpkin Curry Broccoli Salad is ready for dinner. Then pair the two and see how friendly Petit Verdot can be!

Harvested:	October 13 th , 2013
Brix:	26.3
pH:	3.69
Fermented:	11 days in a 1 ton fermenter
Pressed:	Into neutral and older French oak barrels
Alcohol:	14.6%
Bottled:	May 17 th , 2016
Production:	84 cases
Aging:	Lots of tannin to this one, so prepare your palette or let it age. Drink 2018 to 2021.



Fratelli Perata Pumpkin Curry Broccoli Salad

This recipe came about through circumstances that couldn't have been planned, but we love the results. Cathy was invited to dinner by a wonderful couple, Cassie (the voice) and John (rocket man). Cassie had made a pumpkin soup from scratch, sharing leftovers with Cathy who brought some to the winery where it was shared with her older sister, Julie (rocket girl) who was visiting from London, who said she always ate it with cilantro added. It was then shared with the rest of the family who had on hand cold pasta, dried cranberries, kale, red onion, and broccoli. A cold salad was created by adding Greek yogurt and curry to the soup to act as the dressing. MMM!

12 ounce package dried pasta, (we used Rotini)
1 cup pumpkin soup
1/2 cup Greek yogurt
1/2 tsp Curry powder
2 stalks kale, no stems, chopped fine
1/2 red onion, thinly sliced
1 cup broccoli florets, blanched or raw, chopped to the size of a small olive
3 ounces Cheddar cheese, cut to small dice sized
1/2 cup dried cranberries
1/2 bunch Cilantro, chopped rough
1/2 cup pumpkin seeds, toasted

Prepare pasta according to package directions, drain, rinse, set aside to cool.

While pasta is boiling, combine pumpkin soup, yogurt and curry in a small mixing bowl to act as the dressing. Have a large bowl ready. When the pasta is cool, put in bowl, and then add all ingredients except the pumpkin seeds. Add dressing and toss well. Refrigerate until ready to serve: the curry will permeate the salad. When ready to serve, top with pumpkin seeds. We can easily eat this with a glass of Petit Verdot in one hand.



Fratelli Perata 2012 Sangiovese, Estate and 2012 Sangiovese Wine Club Special Selection, Estate

Back in 2009 we finally admitted we needed to plant more Sangiovese. So we ordered new, baby Sangiovese vines with special rootstock that could handle our poor soil and no water. We planted these in January of 2010 and then trained and cared for them to make sure they were healthy. 2012 was their first year of production, so we had a significant increase in production. We decided that with the extra wine we could make a special bottling, reserved only for our wine club. We selected the very best barrels and set them aside to be bottled separately. The remainder we split between the Bambino Grande (a Super Tuscan blend) and our “regular” Sangiovese. Both the regular and special selection Sangiovese are big and rich, with excellent fruit. Both will age a very long time but if you have both, we would suggest drinking the regular first and aging the special selection. Enjoy with Tuscan Bean Dip.

Harvested:	September 25 th thru October 21 st , 2012
Brix:	24.6
pH:	3.38
Fermented:	12 days in 1.5 ton fermenters
Pressed:	Into neutral oak
Alcohol:	13.8%
Bottled:	January 8 th , 2016
Production:	85 cases of Wine Club Special Selection, 158 cases of regular
Aging:	Drink now or age forever ... okay, well maybe just until 2027.



Fratelli Perata Tuscan Bean Dip

This recipe is an adaptation of our original Tuscan Bean Soup. We took all the flavors on the soup and made an ooey gooey cheesy dip. Sausage and white beans suspended in mozzarella and parmesan make the perfect pairing to the Sangiovese. In place of the kale in the soup we used less strong spinach and tomatoes to give this dip some depth while using cheese in the place of broth. Scoop up a bit of dip with some chunked focaccia bread and relish in warm cheesy satisfaction with a glass of Sangiovese.

1 onion, diced
1 pound hot Italian sausage
4 garlic cloves, minced
½ teaspoon oregano
¼ teaspoon thyme
½ cup dry white wine
1 8 oz package cream cheese, softened
1 6 oz package fresh spinach, chopped
½ teaspoon salt
1 can white beans, drained
1 cup diced tomato
1 cup shredded Parmesan cheese, reserving ½ cup for topping
1 ½ cup shredded mozzarella cheese, reserving 1 cup for topping

Preheat oven to 375°F.

Cook diced onion and Italian sausage (remove casings if not using bulk) in a large skillet over medium-high heat until sausage is well cooked and no longer pink. Drain.

Stir in garlic, oregano and thyme; cook 1 minute. Stir in wine; cook 2 minutes or until liquid has almost evaporated.

Reduce heat to medium; add cream cheese. Cook and stir mixture until cream cheese is melted. Stir in spinach and salt and ½ cup Parmesan and ½ cup mozzarella, and cook about 2 minutes until spinach is beginning to wilt. Gently stir in beans and tomato. Pour mixture into a 2 quart baking dish; sprinkle with cheeses, remaining Parmesan and mozzarella.

Bake for 20 minutes or until golden brown. Serve with chunked focaccia, crostini or crackers and of course Sangiovese.



Fratelli Perata 2012 Tre Sorelle, Estate

Named for Gino's three daughters, we have been making this blend since 1997, when the girls convinced their Papa that since they did all the work, they deserved a wine named for them! Gino chose to blend together three Bordeaux varieties that are very closely related, Cabernet Sauvignon, Merlot, and Cabernet Franc. This vintage is particularly good, with robust tannin, bright fruit and good acidity. Ready to drink now with rich foods flavored with Mushroom Powder.

Blend: 67% Cabernet Sauvignon, 22% Merlot, 11% Cabernet Franc

Alcohol: 13.7%

Bottled: September 3rd, 2015

Production: 209 cases

Aging: Excellent now but with a little tannin. So drink now with food or age through 2022.



Fratelli Perata Mushroom Powder

A good friend of ours told us about Mushroom powder. At first we thought the idea kind of silly, but then when you think about all of the uses for mushroom powder it becomes one of the smartest ideas we've heard of in a while. This adds that umami flavor to almost any savory dish. Mushroom powder on salads, on fish, on steak, on buttered bread, on chicken, on pasta, in sauces, in meatloaves or in mashed potatoes, must we go on? The possibilities are endless. This recipe takes it out of its pure form and adds a couple other spices to kick up the flavor a bit. Enjoy mushroom powder on an item of your choosing and open a bottle of Tre Sorelle.

1 ounce dried porcini mushroom (or other mushroom of your choosing)
1/4 cup kosher salt
1 tablespoon red pepper flakes
2 teaspoons dried thyme
1 teaspoon freshly ground black pepper

Or as a rub

1 ounce dried porcini mushrooms
1/4 sugar
1 teaspoon freshly ground black pepper
1 teaspoon coarse sea salt

Pulse dried mushrooms in a spice grinder or food processor until finely ground. Transfer mushroom powder to a bowl, and add other spices.

Store the powder in an air tight container. It will keep for several months.

Sprinkle liberally or sparingly, but always with Tre Sorelle.