



Fratelli Perata Winery

Fratelli Perata Buon' Amici Spring 2017 Wine Club Shipment

Variety	Retail Price	Club Price (reorder)
2013 Bambino Grande	\$38	\$28.50
2013 Barbera	\$52	\$39
2014 Cabernet Franc	\$35	\$26.25
2013 Cabernet Sauvignon	\$40	\$30
2014 Charbono	\$38	\$28.50
2014 Merlot	\$38	\$28.50

The parched years continued. Grape vines were pruned severely, fruit was dropped, vines were stressed and production was low. Vines perished. We watched as year after year the dry spell pounded California. We watched as new wells were drilled and existing wells were drilled deeper. We watched as neighbors around Paso Robles ran out of water and had to truck water in or move or sell. We know water is a sacred commodity, not a commodity at all in reality, but more the life blood of farming. We learned these lessons from our Italian fore-fathers who taught us to trust nature to provide.

We waited patiently for nature to quench the thirst of our dry farmed vines. Their roots stretched far into the earth searching for nourishment. For some of the vines their roots met their limits and went unfed and began to wither. Despite the losses, we will make it through the dry spells. We find a deep value in dry farming. Even while some will say it is too chancy or does not yield enough fruit. That is just fine for us. Low tonnage is our goal and we believe dry farming produces the highest quality fruit to make the best wines.

Dry farming refers to crop production during a dry season, utilizing the residual moisture in the soil from the rainy season. The region usually acquires 20" or more of annual rainfall. This method works to conserve soil moisture during long dry periods through tillage and surface protection. Dry farming has a very long history of use, particularly in the Mediterranean region for crops such as olives and grapes. In some regions of Europe it is even illegal to irrigate wine grapes during the growing season under belief that the water will dilute the quality of the grapes. Thus dry farming is not a yield maximization strategy; rather it relies on nature to dictate the true sustainability of agricultural production.

So like any good dry farmer we waited for nature to decide to wet the parched earth; to green the brown hills. Each year it felt more dire, but each year our vines astounded us with even more amazing fruit, which led to amazing, complex wines. Production was small, but the wines are exceptional. We cherish them as uncommon and extraordinary gems.

Finally, in December of 2015 the rain began. Through March of 2016 nature gave us 15.5" of rain. Still not the 20" we normally get, but a lot better than the 11" we had been getting. The vines bounced back a little, but production was still down. This past season nature really sent us the rain! As of this writing, we have recorded 30.65" of rain! This should help reinvigorate the vines and hopefully we'll have more wine for the 2017 vintage.

Thank you for your much appreciated and continued support.

Mille Gracie,

The Perata Family: Gino, Carol, Cathy and Joanne

Fratelli Perata Winery
1595 Arbor Road
Paso Robles, CA
805.238.2809
fratelliperata.com
wineclub@fratelliperata.com



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Fratelli Perata 2013 Bambino Grande, Estate

Announcing the arrival of a real super Super-Tuscan style blend. This baby is indeed big. It inherits all the best that drought-stressed vines have to offer, without any of the drawbacks of a prolonged drought. Timing is everything, as this 2013 vintage proves. This is superb. Since this is a Sangiovese driven blend, it becomes very approachable even now, yet is very complex.

This vintage highlights the warm, dry-weather traits of Sangiovese. The driving flavors are definitely the fruits, strawberry and cherry primarily. The warm weather also produced lots of tannin and lower acidity. While the cooler-weather traits like lavender and the zing of acidity are still present, they are much more muted in this vintage.

Bambino, our maternal grandfather, would not want you to ponder how wonderfully complex his namesake wine is, nor spend too much time rhapsodizing over it. We agree that in some ways you should just go ahead and drink it. But to hold onto it for as long as you can (well, maybe not forever, like some people we know) would certainly make this wine a proud showpiece at any function. Like any dotting parent, we love to show off this wine. Especially if paired with good friends and Chicken Pesto with Veggies.

Blend	55% Sangiovese, 45% doesn't matter, just enjoy it!
Alcohol:	13.9%
Bottled:	February 16 th , 2017
Production:	197 cases
Aging:	Ready to drink now with hardy meals or age if you can resist the temptation. Drink now through 2025.



Fratelli Perata Winery

Chicken Pesto with Veggies

When you come across a recipe that is so simple that it can be prepared and served in under an hour it is a no brainer. But when the recipe combines all of our favorites like pesto and sun-dried tomatoes, we know that wine is the only thing that can make it better. We find the delicate flavors of the pesto with the acid of the tomatoes pair excellently with the fruit and soft tannins of the Bambino Grande. Just like Bambino's style, this recipe is no muss and no fuss. Prepare, cook, enjoy.

2 tablespoons olive oil
1 pound boneless skinless chicken breast, cut into bit size pieces
1/3 cup sun-dried tomatoes, drained of oil, chopped
1/4 cup basil pesto
1 cup cherry tomatoes, halved
16 ounces of spinach
salt and pepper
garlic powder, to taste (we used about 1/2 tablespoon)

Heat a large skillet on medium heat; add the olive oil and pieces of chicken breast. Season chicken generously with salt and pepper, add chopped sun-dried tomatoes, and cook on medium for about 5-10 minutes, stirring occasionally, until chicken is cooked through. Sprinkle with desired amount of garlic powder.

Add in basil pesto and stir until chicken is well coated. Then add in cherry tomatoes and cook for about 2 minutes, or until tomatoes begin to soften. Toss in spinach stir and cook until spinach is wilted. Remove from heat, plate, serve with rice or any other desired sides and enjoy with Bambino Grande.



Fratelli Perata Winery

Fratelli Perata 2013 Barbera, Estate

We have this variety in our vineyard because we love it, and it produces wines reminiscent of our family's wines in Italy. It is the most widely planted grape variety in Piemonte. The Perata family came to the US from the border of Piemonte and Liguria, so we have a historical family connection to Barbera. It was a "family" planting in our vineyard, in 1980: just enough for a few gallons for us, not to sell at the winery. Our children, however, were also quite taken by this food friendly wine. They insisted we plant enough vines to let everyone become familiar with it. Of course, we acquiesced.

As a wine, it is quite sensitive to its vineyard. Barbera was long used as just a "filler" wine, grown in California's Central Valley. There the evening temperatures were comparatively high. The resulting wine didn't maintain the wine's characteristic acidity, but had good color. Most of those wines were blended with some Cabernet Sauvignon and Chardonnay and put in jugs. Here, with warm days that spike high at 2 PM, then drop like a rock down to 50 degrees by 5 AM, Barbera grapes get ripe, but still maintain their acidity. The result is a balanced wine, with finesse and great ageability.

This Barbera is a child of the drought: rich fruit, great color as usual, still with enough acid for aging. Since 2013 was only the second year of low rainfall, our production is pleasantly sufficient to supply most of us. Enjoy this early on with a picnic including Pepperoni Bread.

Harvested: September 23rd through October 7th, 2013

Brix: 24.1

pH: 3.38

Fermented: 12 days in 1.5 ton open top fermenters

Pressed: Into neutral barrels

Alcohol: 13.3%

Bottled: August 25th, 2016

Production: 224 cases

Aging: This is an especially big and rich Barbera but with lower acidity than usual. Drink 2017 through 2023.



Fratelli Perata Winery

Pepperoni Bread

This recipe was so graciously shared with us by good friends and club members, the Goodins. Of course, we only knew about the bread because they shared a loaf with us during one of their visits. And what can we say; we know a good thing when we come across it. And when making a pairing with Barbera, our first choice is pepperoni.

pizza dough (store bought or prepared from your favorite recipe)
1 pound pepperoni (thinly sliced)
16 oz Mozzarella cheese, shredded
1 egg
minced garlic
course ground black pepper

Preheat oven to 350°.

Start by making your best pizza dough or preferably buy pizza dough at your local Italian Deli or Pizza Shop.

Roll dough out flat into 14" to 16" circle.

Cover dough with pepperoni leaving outer 1/2" edge of dough uncovered. Each successive slice should cover 50-75% of the prior slice.

Pile shredded Mozzarella Cheese on pepperoni.

Roll dough up into a spiral (like a jelly roll) and pinch edges tightly together to ensure the melted cheese does not come out.

Using a fork, poke **deep** holes from the top of the dough.

Beat the egg and lightly brush top of the dough.

Sprinkle minced garlic and course ground black pepper on top.

Bake for 30 minutes until golden brown.

Remove and place on cooling rack. Let stand 15 minutes (while you pour your Barbera) and then slice and enjoy!



Fratelli Perata Winery

Fratelli Perata 2014 Cabernet Franc, Estate

Our normally easy going Cabernet Franc vines decided in 2014 that they had been deprived of water for too long. The vines set a rather small crop and in July we thinned that crop even further to try to appease these fussy vines. The result was a very rich, fruity wine with big body and good tannin but not quite as much earthiness as usual. Maybe it's okay the vines were fussy when they give us such good grapes as a result. The only drawback is there is barely any of this delicious wine. So drink up and enjoy it while you can, it won't be around for long. It will need a little something to tame the fruit, so pair it with Smoky Chicken Soup.

Harvested: September 13th and 19th, 2014

Brix: 25.8

pH: 3.61

Fermented: 13 days in 1.5 ton open top fermenters

Pressed: 25% new French oak and 75% neutral barrels

Alcohol: 14.3%

Bottled: March 9th, 2017

Production: 92 cases

Aging: Delicious with a short amount of aging, better aged a bit longer to be truly spectacular. Drink Fall 2017 to 2024.



Fratelli Perata Winery

Smoky Chicken Soup

When it's cold outside and you're looking for some comfort food, chicken soup is the answer. Of course, we have to find how to pair it with wine. Even something so simple as chicken soup can be made to pair with wine, so we doctored up a chicken soup recipe by using BBQ'd chicken and mushroom soup to give this soup a smoky and earthy component that pairs well with the fruit of Cabernet Franc. If you don't want to spend the time BBQing chicken you could use hickory smoked bacon to add the smoky flavor to the soup. Either way, smoky, mushroom, chicken, bacon, Cabernet Franc, you can't go wrong.

3 strips bacon
1 medium sized yellow onion, chopped
2 stalks celery, chopped
2 medium carrots, chopped
2 cloves garlic, minced
2 grilled chicken breasts, cubed
Chicken broth
1 can condensed cream of chicken and mushroom
1 cup favorite mixed veggies (corn, peas, green beans, etc)
To Taste:
 sage
 pepper
 oregano
Tortellini (we used a four cheese blend)

Fry bacon in large stalk pot until cooked and crumble. Add in onion and sauté over medium heat until tender. Add in celery, carrots, and garlic, cook until warmed.

Add chicken, chicken broth and condensed soup to pot and stir until well combined. Bring to a boil and add in mixed veggies. Season with sage, pepper, and oregano, to taste. Boil for at least half an hour then add in tortellini. Boil until tortellini are al dente, serve and enjoy with crusty bread and Cabernet Franc.



Fratelli Perata Winery

Fratelli Perata 2013 Cabernet Sauvignon, Estate

The growing season of the 2013 vintage was not an unusual one for us; we'd seen this type of year before. Very little rain, then an early warm up followed by a very hot summer. This led to an earlier than usual harvest (almost but not quite a record for us). The wines coming fresh out of the press, especially the Cabernets, were heavy and tannic with lower acidities. Again, not unusual, they just need to age.

Fast forward to spring of 2016. As per our release "schedule," this 2013 "easy drinking" Cab Sauv should have been released in the Spring 2016 allocation, but we knew it wasn't going to be ready to drink then, so we decided to wait for Fall 2016. To prepare to bottle this Cab, we pull a sample from each barrel and taste them. For the everyday Cab we look for fruity, silky barrels. Surprise, surprise, there aren't any, even six months after our normal release time! Each barrel is big and intense with rich flavors and very dry tannin. There weren't any that matched what we were looking for! So Gino and Cathy picked the barrels that were easiest to drink and bottled them, hoping that in September the wine would be ready. Well, it wasn't, so here we are, a year later than normal and this wine is **still** tannic, but oh, so greatly rounded with fruit that it envelopes your senses. So, you know, age it or open it early (8 hours early!) and pair it with our Spicy Thai Noodle.

Harvested:	September 22 nd through October 21 st , 2013
Brix:	25.4
pH:	3.67
Fermented:	13 days in 1.5 ton open top fermenters
Pressed:	60% older American oak, 15% older French oak, 25% neutral barrels
Alcohol:	14.6%
Bottled:	June 17 th , 2016
Production:	141 cases
Aging:	A bit of a monster now, so either let it breathe awhile or age it. Drink Spring 2018 to 2020.



Fratelli Perata Winery

Spicy Thai Noodle

One of the best and worst things for someone with a little spare time is Pinterest. For foodies like us who are forever hunting for recipes that pair with our wines, hours can and have been wasted. Then it all pays off when we come across a recipe like this. Originally, Joanne made this as a weeknight dinner, not expecting to pair it with wine, but since wines are open, we will try and wow! We did not expect this to be so good with a Cabernet Sauvignon. We hope you enjoy this adaptation of a recipe from the *Domestic Superhero.com*.

1 pound linguine	2 zucchini, cut in half vertically, then sliced in half circles
2 ½ tablespoons brown sugar	8 ounces mushrooms, chopped
2/3 cup low sodium soy sauce	1 pound broccoli florets, chopped
2 tablespoons Sriracha hot sauce	4 cloves garlic, minced
2 inches fresh ginger, grated	1 handful cilantro, chopped
3 tablespoons olive oil, divided	6 green onions, chopped
2 large eggs, lightly beaten	¼ cup peanuts, chopped
1 whole chicken breast, boneless skinless, cut up into bite sized pieces	

In a large stock pot, fill with water, salt and bring to boil. Add linguine and cook according to package directions. Drain and set aside. I added a bit of olive oil so the noodles would not stick.

In a medium bowl combine brown sugar, soy sauce, Sriracha, and ginger: whisk well to combine; set aside.

Using a wok or other large pot, heat 1 tablespoon of olive oil over medium heat, then add beaten eggs. Stir to scramble the eggs. Once cooked, set aside with pasta.

Return pot to stove and heat 1 tablespoon olive oil and add chicken. Stirring occasionally, cook until chicken is cooked through. Set aside with pasta and egg.

Return pot to stove and heat remaining tablespoon of olive oil. Add zucchini, mushrooms, broccoli and garlic. Sauté over medium high heat until veggies are tender, about 5 minutes.

Turn heat down to low; add pasta, eggs, and chicken. Give sauce mixture a good stir and pour it over the top. Stir well until pasta and vegetables are coated with sauce. Remove from heat, add cilantro, green onions, and peanuts and stir to combine.

Serve immediately with Cabernet Sauvignon.



Fratelli Perata Winery

Fratelli Perata 2014 Charbono, Estate

Again with the fruit! As we progressed deeper into the drought, this accessible, great with garlic, drink the whole bottle-style of wine finally slipped over 13% alcohol. With other grape varieties, a bump of alcohol in wine usually forebodes the dreaded prune/raisiny portions of an aroma wheel. Not to fear with Charbono, though. The weather bumped up the fruit, so we reduced the percentage of new French oak barrels to showcase the unique flavors of this Italian variety. It reminds us of strolling through orchards in Italy, with figs, plums and cherry romancing our senses. Bring on the soft breezes, warm sun, a simple picnic on a hillside. Or you might roundup all the family for a Sophia Loren movie and a dinner of Roasted Chicken with Garlic Gravy.

Harvested: September 13th and 28th, 2014

Brix: 22.9

pH: 3.71

Fermented: 11 days in 1.5 ton open top fermenters

Pressed: 40% new French oak, 25% older French oak, 35% neutral barrels

Alcohol: 13.1%

Bottled: September 1st, 2016

Production: 178 cases

Aging: Drink as if there's no tomorrow, meaning you will need a case of this, at least. That will last you the year. Or save it for a multitude of years (2017 to 2023) for a romantic occasion.



Fratelli Perata Winery

Roast Chicken with Garlic Gravy

This recipe is sure to delight garlic fans. With 20ish cloves of garlic, the end result gives you garlic gravy that is roasty and fatty and decadent to slather over a warm roasted chicken. What better to have on a cool Spring evening. Serve with mashed potatoes or rice and of course Charbono.

1 whole chicken
salt and black pepper
1 ¼ teaspoons fresh thyme leaves (or about ¾ teaspoon dried thyme leaves)
2 heads of garlic, plus 2 large cloves
olive oil
1 large onion, thickly sliced
2 tablespoons flour
½ cup dry white wine
1 ¼ cup chicken broth
2 tablespoons butter, melted

Preheat oven to 425.

Remove chicken giblets. Rinse chicken and dry. Salt and pepper the inside of the chicken.

Remove the 1/4 teaspoon of thyme from the bunch and place remaining inside the cavity of the chicken. Crush the two cloves of garlic with the side of your knife and put them in the chicken cavity also. Brush chicken with the butter and sprinkle again with salt and pepper. Tie the legs together with kitchen string and place wing tips under the body.

Place onions in bottom of roasting pan and place chicken on top. Cut the ends off 2 heads of garlic to expose all of the cloves for roasting and drizzle with olive oil. Place in roasting pan.

Roast for 15 minutes. Baste the bird with pan juices and lower temperature to 375°. Continue roasting for about an hour or until the juices run clear. Remove chicken to platter and cover with foil for about 20 minutes. Meanwhile make your gravy.

Remove garlic heads and squeeze out the roasted garlic to a pan. Collect about ¾ cup drippings to and pour into pan with garlic, cook at medium heat and sprinkle in flour. Stir until well combined. Whisk in the wine and simmer for 1 minute. Whisk in the broth and 1 teaspoon of thyme with a bit more salt and pepper. Reduce heat and simmer, stirring regularly, until sauce thickens. Turn the heat off and stir in the butter.

Carve chicken into desired pieces and ladle gravy on top. Enjoy with a healthy side dish & Charbono.



Fratelli Perata Winery

Fratelli Perata 2014 Merlot, Estate

Has this variety become the Rodney Dangerfield of wines? No respect? Sometimes it seems like it, but we think not. Our Merlot is not simple, silly, easily dismissed, nor easily forgotten. So we should give it a fanciful name like “Big Daddy” and it would be given the respect that it deserves. Then *some people* who say they don’t like Merlot would happily drink *this* Merlot. Luckily, our full-bodied Merlots have always had their following. We haven’t had to do much arm twisting to make the vintages disappear. And with this tiny vintage, it will disappear way too fast for us.

This latest vintage is a definite “open at breakfast, drink at dinner” wine that needs decanting. It will always be rich and lush. There is a huge range of flavors that need time to integrate, like any special occasion wine. Have some respect, let it age. It has a lot to enchant your senses. We declare that you will not be able to forget this wine. Here is our latest, maybe greatest, Merlot. Make the Asparagus Salad a few times, until you perfect it to your taste. Then you might open a bottle of Merlot to pair with it.

Harvested: September 5th, 2014

Brix: 25.5

pH: 3.67

Fermented: 11 days in 1.5 ton open top fermenters

Pressed: 45% New American oak barrels, 55% neutral barrels

Alcohol: 14.2%

Bottled: March 9th, 2017

Production: 84 cases (thanks to the Dreaded Drought of 2012-2016)

Aging: Oh, I am young. Forgive me, I’ll behave later. I need a little air (open and let breathe for a few hours). See me in two to ten years. Drink Fall 2018 to 2022.



Fratelli Perata Winery

Asparagus Salad

This is a Piemonte, Italy manner to treat asparagus. After you've had your fill of nude asparagus, this dish is just in time for your spring get-togethers. What is more spring than asparagus? Simple, yet full of flavor, this delicious salad pairs beautiful asparagus with eggs. Think Potato Salad. It can be as formal as Easter dinner, or as informal as a side to some yummy chicken dinner or sandwich or weeknight dinner or simply a glass of Merlot. Look for tender small sized asparagus stalks and use your best Parmigiano-Reggiano.

2 pounds medium asparagus, no tough guys, but not less than pencil sized
4 eggs, hardboiled
1 red onion, medium size, diced (see "method" below)
1 teaspoon Dijon mustard
3 tablespoons unsalted butter, melted, cooled
1 tablespoon heavy cream
¼ cup Parmigiano-Reggiano, grated
salt and fresh ground pepper

Prepare asparagus by snapping off any woody ends. Steam or boil until fork tender, not mushy. Drain, then rinse in a cold water bath to stop them from continuing to cook. Drain well, then cut into sections about the width of the tine end of your dinner fork. Set aside.

Chop the shelled, hardboiled eggs, ½ the size of the asparagus: not so small they are invisible, but not so large that that's all you can get on your fork. Put in a large bowl and put in the refrigerator.

Peel the red onion, cut in ½, rinse under cold water. If your red onion has any harshness, this will mellow it so it doesn't overpower the salad. Dice the onion. Add to bowl with eggs.

Mix Dijon mustard, butter, cream. Add Parmigiano, mix. Add to eggs and red onion, mixing well. Add asparagus, mixing all ingredients gently. Salt and pepper according to taste.

This is surprisingly good with Merlot. We don't usually include asparagus in a red wine pairing, but when we do it is amazing.