



PAPAPIETRO  
PERRY

2006

ELSBREE VINEYARDS

*Russian River Valley*

P I N O T N O I R

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### WINEMAKER'S NOTES

Elsbree Vineyards is located in Windsor off Arata Lane. They continually produce excellent fruit. Planted on a steep knob, the vineyard has a mix of Pinot Clones on different rootstocks. This gives the grapes a superior field-blend of flavors; fruit with plenty of layers and superb depth. The Elsbree Vineyard is one of our warmest climate vineyards and is the first to arrive at the winery.

We have carefully refined our winemaking techniques in a way that defines our unique Pinot Noirs, separating the grapes by clone during fermentation and aging. This gives us many more blending options. We cold soak the grapes two to three days before adding several different types of yeast, cultured specifically for Pinot Noir. During the seven to twelve days it takes to ferment, we hand-punch each fermenter, sometimes as often as five or six times a day to ensure that the temperature doesn't get too warm. Once the juice is fermented, we press the fruit and move the wine into Francois Frères French oak barrels, and then age for 11 months before bottling.

We hope you enjoy the fruits of our labor!

Salute!

### TASTING NOTES

Medium ruby color; complex dark cherry aromas with earthy notes; deep, rich, earthy black cherry fruit, with spice and cola notes; good structure and balance; long finish. Complex, lush and deep. Drink now through 2011.

### WINE PROFILE

<b>Varietal:</b>	100% Pinot Noir
<b>Appellation:</b>	Russian River Valley
<b>Harvest Dates:</b>	September 9, 2006
<b>Brix at Harvest:</b>	23.5°
<b>Alcohol:</b>	13.9%
<b>T.A.:</b>	.527g/100 ml
<b>pH:</b>	3.66
<b>Residual Sugar:</b>	Dry
<b>Cooperage:</b>	12 Months in Francois Frères French oak, 50% new oak 50% 1-2 year old
<b>Bottled:</b>	August 21, 2007
<b>Production:</b>	675cases/750 ml Limited number of Magnums available

### Papapietro Perry Winery

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