



PAPAPIETRO PERRY

2002

PETERS VINEYARD

Sonoma Coast

P I N O T N O I R

WINEMAKER'S NOTES

Located a few miles west of Sebastopol not far from the Sonoma coast, Peters Vineyard is the backbone of our production. Planted with Pommard and 777 clones, Peters Vineyard produces the fruit for our first vineyard-designate wine. This former apple orchard is an ideal location for Pinot Noir, with cool ocean fog in the mornings and evenings and hot sunny days that bring the best flavor out of the grapes. We enjoy a close relationship with grower, Randy Peters, working together to produce this wonderful wine.

Our decision on when to pick our grapes is based on several factors. All of our grapes were picked at 24.5+° brix. In addition to brix, we place a strong emphasis on the physiological maturity of the grapes. The grapes were separated by clones and fermented in small fermenters to give us more blending options. We cold soaked 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-punched each fermenter. We punched the fermenting *must* as many times as was necessary to control the temperature and ensure it didn't get too warm, sometimes as many as five or six times a day. Once the juice is fermented we pressed into French oak barrels (François Frères only)—60% new and 40% 1-and-2 year-old. The wine was then aged for 11 months on oak before bottling.

TASTING NOTES

This well-structured wine rides the stylistic line between richness and elegance. It has a smoky, toasty nose touched with just the right amount of enticing berry aroma. The core cherry, stone fruit and cola flavors are infused with a well-integrated measure of spiciness. Bright acidity gives this complex wine a backbone that delivers a satisfying black cherry finish.

WINE PROFILE

Varietal:	100% Pinot Noir
Vineyard:	Peters Vineyard
Appellation:	Sonoma Coast
Harvest Dates:	Sept. 24 & 26, 2002
Brix at Harvest:	24.75°
Alcohol:	14.5%
T.A.:	0.577g/100ml
pH:	3.73
Cooperage:	11 months in François Frères French oak 60% new, 40% 1 & 2-year-old
Bottled:	Sept. 11, 2003 Unfinned & Unfiltered
Release Date:	May 2004
Production:	1080 cases/750 ml 45 cases/375 ml

Papapietro Perry Winery

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