



PAPAPIETRO PERRY

2004

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 lies Peters Vineyard, the backbone of our production. An ideal location for Pinot Noir, this former apple orchard is blanketed by the cool ocean fog in the mornings and evenings, coaxing out the grapes' best flavors. The hot sunny days intensify the fruit, and create just the flavor profile we are looking for in our Sonoma Coast wine.

Peters Vineyard was our first-ever vineyard designate, and we continue to enjoy a close relationship with grower Randy Peters. His expert vineyard management helps us to consistently produce this incredibly luscious wine.

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 12 months before bottling.

TASTING NOTES

A "true" Sonoma Coast Pinot—delicious, deep, and lush. Medium ruby red color, aromas of black cherry fruit, cinnamon and vanilla and smoke all lead into rich, ripe, juicy flavors of stone fruit, strawberry and spice. Silky, well-structured, full-bodied and balanced, this one's got it all, the fruit carrying through to a long, complex, velvety finish.

WINE PROFILE

Varietal:	100% Pinot Noir
Appellation:	Sonoma Coast
Harvest Dates:	Sept 11-30, 2004
Brix at Harvest:	24.5—25.5
Alcohol:	14.5%
T.A.:	0.59g/100ml
pH:	3.70
Residual Sugar:	Dry
Cooperage:	12 months in Francois Frères French oak, 50% new, 50% 1 & 2-year-old
Bottled:	September 1, 2005
Production:	750 cases 750 ml 200 cases 375 ml
Retail Price:	\$45.00/750 ml \$25.00/375 ml \$99.00/1.5 L

Papapietro Perry Winery

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