

2006

777 Clones

PINOT NOIR

WINEMAKER'S NOTES

With the overwhelming success of our Pommard Clones, we have decided to continue down this "clonal" path and introduce this new Pinot Noir consisting of only that delicious clone, 777.

This wine is made from grapes harvested out of several of our favorite vineyards; the Leras Family Vineyard, Peters Vineyard, Windsor Oaks, and Saralee's Vineyard. Having all these vineyards blended together allows us to create a complete, full-bodied wine out of only one clone. Each vineyard provides an element of flavor that makes this one of the best wines we have ever produced.

As with all of our Pinot Noir, we cold-soaked the grapes for three to four days and then introduced select yeasts. Once fermentation began, we hand-punched the must in open-top fermenters at least four times a day to keep the temperature and oxygen at the right levels for the yeast to remain active. Once fermentation was over, the wine was gently pressed and aged for 11 months in Francois Frères oak barrels.

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Russian River Valley

Harvest Dates: September 13-28,

2006

Brix at Harvest: 24.5°-26°

Alcohol: 14.25%

T.A.: 0.587/100ml

pH: 3.81

Residual Sugar: Dry

Cooperage: 11months in

François Frères French oak,

50% new, 50% 1 and

2 year old

Bottled: August 17, 2007

Production: 240 cases 750 ml

TASTING NOTES

Bright medium ruby red color. The wine opens with a seductive draw of black fruits, spice, licorice, cola and hints of smoke. It is medium bodied with a smooth, rich mouthfeel wih blackstone fruit flavors, cola and cinnamon on the palate. The 777 shows a good intensity and depth of sweet black cherry fruit and spice flavors through a lovely long finish with smooth tannins.

Papapietro Perry Winery

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