



2006

*Sonoma Coast*  
P I N O T N O I R

### WINEMAKER'S NOTES

This wine brings us back to our old days as a garagistas! In those years we would purchase a little bit of fruit from a lot of different vineyards. In my garage we would blend for days - truly a winemaker's dream. This blend of Sonoma Coast grapes comes from multiple vineyards giving us the same varied palate to play with as in the old days. We were able to choose the best from all of our growers in the larger appellation of Sonoma Coast. We hope you enjoy the best of the best in this truly unique blend.

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.

### TASTING NOTES

Wonderful intensity, ripe and vibrant, with well-structured black cherry, wild berry and raspberry fruit that picks up a hint of blueberry and plum on a long, lingering finish. Drink now through 2011.

### WINE PROFILE

**Varietal:** 100% Pinot Noir

**Appellation:** Sonoma Coast

**Harvest Dates:** Early to middle  
September 2006

**Brix at Harvest:** 25—26

**Alcohol:** 14.5

**T.A.:** .567g/100 ml

**pH:** 3.78

**Residual Sugar:** 0

**Cooperage:** 11 months in  
Francois Frères  
oak  
30% French oak  
70% Hungarian

**Bottled:** August 21, 2007

**Production:** 410 cases

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