



PAPAPIETRO
PERRY

2007

Sonoma Coast

P I N O T N O I R

WINEMAKER'S NOTES

Our Sonoma Coast wine changes with each vintage as we often try out new vineyards and either blend with others or have it stand on its own. In 2007 the grapes come from a vineyard in the Petaluma Gap. In this year, we have only one vineyard in the finished wine. We hope you enjoy!

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

Deep garnet color with bright red fruits, black cherry, crushed berries, cinnamon and spice on the nose. Tart cherry, berry with minerality and earthy flavors. Good structure and balance with bright acidity. Good depth of flavors, with a very complex finish.

Drink now through 2012

WINE PROFILE

Varietal:	100% Pinot Noir
Appellation:	Sonoma Coast
Harvest Dates:	Early to middle September 2007
Brix at Harvest:	22.6—24.5
Alcohol:	14.5
T.A.:	.61g/100 ml
pH:	3.46
Residual Sugar:	0
Cooperage:	11 months in Francois Frères oak 50% new 50% 1 and 2
Bottled:	August 8, 2008
Production:	714 cases

Papapietro Perry Winery

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