

2009

Mukaida vineyard

<u>Russian River Valley</u>

WINEMAKER'S NOTES

This wine is truly special. The Peters Vineyard has long been one of our highest praised vineyards. The fruit for this wine was carefully selected to be 'the best of the best'! We chose the best grapes, whole-berry fermented and aged primarily on new French oak. We then selected the best 8 barrels to bottle as the Mukaida Vineyard.

Located a few miles west of Sebastopol on the edge of the newly expanded Russian River Valley appellation. 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 wine.

We are very pleased to honor Tom Mukaida with this outstanding wine. Tom is the father-in-law of Randy Peters, one of our long-standing growers and is a 3rd generation grower. Tom, who is now well into his eighties and still farming, began his farming career with apples. In the early 80's Randy convinced him that there was a future in grapes and encouraged him to convert his apple orchards into vineyards and we're very glad he did. His finely honed farming abilities and ideal locale on Bodega Highway in Sebastopol translated well to grapes. Today they've got an exceptional collection of Pommard and 777 Pinot Noir clones that we rely on year after year.

Bur Georgian

TASTING NOTES

Medium ruby color; lush, complex dark cherry and spice aromas; rich, complex dark cherry flavors with bright, cinnamon and baking spice notes; silky texture; great structure and balance; long finish with a pleasing touch of berry jam. Lush, complex Pinot that tastes great immediately, but really opens up with some air. Delicious to drink by itself, but plays really well on the table. Best from 2012 through 2010.

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Russian River Valley

Harvest Dates: Sept.19-Sept.22,

2009

Brix at Harvest: 23.9-24.8°

Alcohol: 14.5%

T.A.: 0.516g/100ml

pH: 3.79

Residual Sugar: Dry

Cooperage: 11 months in

François Frères French oak, 90% new, 10% 1 year-old

Bottled: August 12, 2010

Production: 195 cases 750 ml

Papapietro Perry Winery

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