



# PAPAPIETRO PERRY

2011

PETERS VINEYARD

*Russian River Valley*

C H A R D O N N A Y

## WINE PROFILE

<b>Varietal:</b>	100% Chardonnay
<b>Appellation:</b>	Russian River Valley
<b>Harvest Dates:</b>	October 3—13, 2011
<b>Alcohol:</b>	12.9%
<b>Cooperage:</b>	14 months in François Frères French oak, 60% new, 40% 1 & 2-year-old
<b>Bottled:</b>	November 28, 2012
<b>Production:</b>	207 cases 750 ml

## WINEMAKER'S NOTES

Located a few miles west of Sebastopol on the edge of the newly expanded Russian River Valley appellation, 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 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 Chardonnay, 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 specific to Chardonnay. 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 François Frères French oak barrels, and then age for 13 months before bottling.

*Ben R. Papapietro*

## TASTING NOTES

Impressive Chardonnay well-balanced wine that rides stylistic lines. Pale straw in color, driven by fresh Meyer lemon flavors with crème brûlée notes. Mouth-watering acidity from the start through the long finish. Very drinkable now on its own or with crisp or spicy summer dishes.

## Papapietro Perry Winery

4791 Dry Creek Road  
Healdsburg, CA 95448  
Tel: 707-433-0422  
Fax: 801-858-2864  
[www.papapietro-perry.com](http://www.papapietro-perry.com)  
[info@papapietro-perry.com](mailto:info@papapietro-perry.com)