



PAPAPIETRO PERRY

2012

NUNES VINEYARD

Russian River Valley
P I N O T N O I R

WINEMAKER'S NOTES

Located on the last of Russian River Valley's alluvial bench with its silty clay loam soil, Nunes Vineyard provides us perfectly ripened grapes vintage after vintage. The valley's renowned fog is a natural cooling system influencing from two directions, the Pacific Ocean from the west, and San Francisco Bay from the south, the perfect condition for a long cool growing season. Fred and Wendy Nunes combine a passion for growing Pinot Noir with a comprehensive knowledge of their vineyard and the science that drives it. Between Mother Nature and the Nunes', this vineyard has all the components we need to produce stellar Pinot Noir that speaks from the vineyard.

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

The beautiful ruby color and pretty floral and wild berry nose hint to the good things to come. On the palate, this wine is fruit-driven with flavors of Rainier cherry and raspberry with accents of crushed violet and savory spice notes such as cinnamon, star anise and clove. Nicely integrated with toasty notes throughout, this is what fruit-driven is all about. Impressively integrated with perfect acid and tannic structure for a pleasing finish. Drink now through 2022.

WINE PROFILE

Varietal: 100% Pinot Noir
Appellation: Russian River Valley
Harvest Dates: Sept 28—Oct 4, 2012
Brix at Harvest: 23.4°

Alcohol: 13.7%

T.A.: 0.589g/100ml

pH: 3.68

Residual Sugar: Dry

Cooperage: 10 months in
Francois Frères
French oak,
45% new,
55% 1 & 2-year-old

Bottled: August 10, 2013

Production: 773 cases / 750ml
16c / 1.5L

Papapietro Perry Winery

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