

2013

CAMPBELL RANCH

<u>Jonoma Goast</u> PINOT NOIR

WINEMAKER'S NOTES

This wonderful vineyard is located near the town of Annapolis on the northern Sonoma Coast, also known as the "True Sonoma Coast'. Campbell Ranch lies right on the fog line at 750 feet above sea level in a very remote area. This vineyard was planted with Dijon clones 667 and 777 in 2000 in low vigor soils. We are always thrilled with the results and know you will be too.

We have carefully refined our winemaking techniques in a way that defines our unique Pinot Noirs, separating the grapes by clone and vineyard 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, up to four 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 Fréres French oak barrels, and then age for at least 11 months before bottling.

BenR. Capapreho

TASTING NOTES

This wine looks like liquid rubies in a glass, and beckons with aromas of sweet toast and spice vanilla notes. When you sip, you will discover sweet cherry red fruit mixed with earthiness and fresh green herbs. The influence of the coast sweeps through the wine like the ocean fog does in the vine-yard, bringing in a rich mouthfeel and velvety, satisfying ripe finish.

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Sonoma Coast

Harvest Date: September 4, 2013

Alcohol: 13.5%

T.A.: .55g/100ml

pH: 3.7

RS: Dry

Cooperage: 11 months in

Francois Frères French oak, 50% New, 50% 1-2 year old

Bottled: August 29, 2014

Production: 775 cases / 750ml

16c / 1.5L

Papapietro Perry Winery

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