



PAPAPIETRO
PERRY

2013

Sonoma Coast

P I N O T N O I R

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Sonoma Coast

Harvest Date: September 10, 2013

Alcohol: 13.5%

T.A.: .6g/100ml

pH: 3.7

RS: Dry

Cooperage: 11 months in
François Frères
French oak,
40% new,
40% 1 year-old,
20% 2 year-old

Bottled: August 29, 2014

Production: 670 cases / 750ml
16c / 1.5L

WINEMAKER'S NOTES

Our Sonoma Coast wine changes with each vintage as we often try out new vineyards which allows us to explore different flavors. We blend with others for a unique blend each vintage. Those that are exceptional stand out and are considered for our single vineyard designate program. In this year, we have only one vineyard, from the Petaluma Gap, 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 François Frères French oak barrels, and then age for 11 months before bottling.

Ben R. Papapietro

TASTING NOTES

Beautiful garnet in color with a fresh inviting red fruit nose. Flavors of bright cherry, raspberry and pomegranate with integrated baking spice frame the wine. This light-bodied Pinot has balanced acidity and flavors, making it easy to enjoy its refreshing and enticing qualities. A long finish nicely rounds it out.

Papapietro Perry Winery

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