



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 Frères French oak barrels, and then age for at least 11 months before bottling.

TASTING NOTES

Deep garnet color with aromas of brambly dark fruit. On the palate, a concentrated, nicely wound core of dark, brooding fruit melds with dark raspberry and blackberry notes. Nice mouthfeel, very balanced wine framed by refreshing acidity and fine smooth tannins.

WINE PROFILE

Varietal: 100% Pinot Noir

Appellation: Sonoma Coast

Harvest Date: September 2, 2014

Alcohol: 13.9%

T.A.: .67g/100ml

pH: 3.5

RS: Dry

Cooperage: 11 months in
Francois Frères
French oak,
50% New,
50% 1-2 year old

Bottled: August 10, 2015

Production: 605 cases / 750ml
16c / 1.5L

Papapietro Perry Winery

4791 Dry Creek Road
Healdsburg, CA 95448
Tel: 707-433-0422
www.papapietro-perry.com
info@papapietro-perry.com